

The Lomita Estate

- While the winery wasn't formally established until 2009, La Lomita's land holdings include vineyard sites with some of the Valle de Guadalupe's oldest vines.
- La Lomita produces most of its wines with fruit from their organically farmed vineyards located mid-valley on a northwestern facing slope at 950 ft elevation. The winery is one of the few to be certified organic.
- Their vineyards lie approximately 11 miles from the Pacific at an elevation of 1,000 ft. The soil profile is a mix of clay and granite.

Total production: 17 acres under vine, 8 wines, 9,000 cases



2016 Singular - La Lomita

Tasting Notes and Drinking Window:

The premium and uber limited wine from Lomita's organically farmed estate, Singular is a bottling that represents a blend of the best barrels from each vintage. This is hands down the best vintage they have made, (at least upon release) with a bouquet that is so complete and vivacious as to seem impossible. Tempranillo was absolutely singing in this vintage, so that's the dominate grape in this blend followed by Merlot and a touch of Cabernet Franc. While you can consume this wine right away and derive plenty of pleasure from it, the bottle will reward time in the cellar and can be held for a decade or more. Back vintages of this standalone wine are occasionally released for customers of the estate's renowned restaurant Lunario and bottlings back to the original 2006 vintage are still on a beautiful path of evolution.

350 cases made - only 10 cases allocated to the US market

Drinking window: Upon release - 12 years

Vintage:

2016

Blend:

54% tempranillo, 34% merlot, 12% Cabernet Franc

Producer:

La Lomita

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

Valle de Guadalupe - All grapes were harvested from organically grown estate vines planted in 2009 in soils of decomposed granite mixed with clay and granite boulders.

Winemaking:

The best barrels of each vintage are selected at the end of fermentation and blended in a 5 barrel lot to be aged an additional 18 months before bottling without filtration. Only premium French Oak barrels are used and the wine is held in the bottle for 2 additional years before release.

Farming:

Organic, sustainable

Alcohol:

15%