



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 in México.
- 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, 9 wines, 10,000 cases

2022 Grenache - La Lomita

What to Expect and Drinking Window:

A refreshing light bodied wine that comes from the first press juice of the grapes harvested from the old vines of the Pagano vineyard. As fun as it is delicious this is a crowd pleaser. Cherry Jolly Rancher is sometimes thrown out as a flavor found in rosés, but you really haven't experienced that at its peak until you've tasted this wine. With a initial attack that makes you think the wine will finish sweet, it follows up with that taught zing of acidity that makes candies like Sourpatch Kids so delicious. It's all in the tang with this one!

500 cases made

Drinking window: Upon - 4 years

Vintage:

2022

Blend:

100% Grenache

Producer:

La Lomita

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

Uruapan - 850ft elevation. Planted in 2007 in highly mineral soils of red clay. Farmed organic.

Winemaking:

Fermented in stainless steel tanks for 4 weeks, racked and then aged in stainless steel for an additional 3 months.

Sulfites: 40 ppm

Farming:

Organic, sustainable

Alcohol:

13.3%