

The Santos Brujos Estate:

Founded: 2008 by Sergio Salgado and family.

Region and grape source: All grapes for their wines are sourced from organic and biodynamic certified (CCOF/Demeter) vineyards in Valle de Guadalupe

Vineyard specifics: Vines were planted in 2008 in soils of decomposed granite and clay at an elevation 900 ft approximately 8 miles from the Pacific. In stark deviation from a standard slope or prevailing wind based orientation, vineyards are planted in a Fibonacci spiral.

Notes:

- Santos Brujos is one of the few wineries in the region that has taken the steps to become certified organic and biodynamic. Certified by the CCOF, USDA and Demeter, they perhaps more dedicated to this approach than anyone else we have seen thus far. Even the name "Santos Brujos", which translates to "Saintly Witches" makes reference to the practice prescribed by Rudolf Steiner, (the founder of Biodynamic farming) by which the amendments to the soil and plants are prepared and stirred at length by hand.
- All of the wines are made in a "natural" style with native yeast fermentation, no additives or corrections at any point during the process. and have very minimal sulfites added at bottling for stability.
- The philosophy of Santos Brujos is to learn from the land - to nurture and respect it in every process. In their wines they seek to exalt the freshness of the fruit in combination with the elegance of the tertiary aromas provided by the French oak.

Annual production: 5 wines, 2,000 cases



2022 Chardonnay - Santos Brujos

Tasting Notes and Drinking Window:

While one could tell you this wine is organic, biodynamic and natural, it wouldn't explain what you were in store for as you lifted it to your lips. A Chardonnay that is built in the fashion of a high-end burgundy from the best estates, a portion of the final blend sees two months in new French oak before all of it is blended and continues to age in stainless steel tanks. This wine always holds up well with age and this vintage will be no exception. With an 80 case allocation to the US this year perhaps you'll even get to try it!

128 cases made

Drinking window: Upon release - 12 years

Vintage:

2022

Blend:

100% Chardonnay

Producer:

Santos Brujos

Winemaker:

Luis Pecina Garcia - Spanish born, lives in Mexico

Vineyards:

Valle de Guadalupe - Estate vineyards, located in the center of the valley approximately 8 miles from the Pacific at an elevation of 900 ft. Soils are a sandy clay marl.

Winemaking:

After pressing the juice was split into two parts: 50% goes into stainless steel tanks and the other half into 1st use French oak for fermentation. Fermentation occurred spontaneously with native yeasts and the wine was left to age in their respective vessels for another 3 months before being reunited in a larger stainless tank for continued slow evolution. Bottled unfiltered.

Sulfites: 13 ppm

Farming:

Biodynamic, organic, sustainable

Alcohol:

13.5%