

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



2023 Cabernet - La Lomita

Tasting Notes and Drinking Window:

Constantly developing the elegance the of their selections, the 2023 Cabernet is a rockstar with an expression of elegance and finesse that tops everything that came before it. Slightly lower alcohol with less density and extraction, the 2023 shows us Cabernet can have wings and fly.

4,000 cases made

Drinking window: Upon release - 8 years

Vintage:

2023

Blend:

100% Cabernet Sauvignon

Producer:

La Lomita

Winemaker:

Gustavo Gonzales - Mexican

Vineyards:

Valle de Guadalupe - Paraiso Vineyard - 950ft elevation. Planted in 2007 in soils of clay and granite. Farmed organic.

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

Valle de Ojos Negros - 2,800 ft elevation. Planted in 2003 in soils of granite, decomposed sandstone and some clay. Farmed organic.

Winemaking:

Fermented with skins and seeds for 3 weeks in stainless steel tanks. Once fermentation was complete, the wine was split into two parts with 40% aging in neutral french oak barrels and the rest in stainless steel for a period of 10 months.

Sulfites at bottling: 25 ppm

Farming:

Organic, sustainable

Alcohol:

14.0%