

The Carrodilla Estate

- **Founded:** 2009 by Fernando Pérez Castro
- **Winery location:** The winery and its vineyards are located in Valle de Guadalupe - mid valley, southern facing slope in the ejido of Francisco Zarco.
- **Region and grape source:** The winery is located in the center of Valle de Guadalupe, 10 miles from the Pacific Ocean. Grapes are estate sourced for all wines with the exception of "Canto de Luna" and "Ir y Venir".
- **Vineyard location, elevation and grape varieties:**
 - **Valle de Guadalupe** - estate vines - Southwest facing on a gentle slope, 1000 ft elevation. (Tempranillo, Cabernet Sauvignon, Syrah, Chenin Blanc)
- **Winemaker:** enologist Gustavo González (US born, Mexican heritage)
- **Notes**
 - This estate represents the first certified organic and biodynamic vineyards in Mexico.
 - All of the monovarietal wines are made from estate fruit.
 - They are one of the the first wineries in Mexico to make a fully certified organic and biodynamic wine.
 - Their organic certifications come from the USDA and CCOF.
 - Their biodynamic certification comes from IMO, with a second certification from Demeter planned to take effect in 2020.
 - To visit Carrodilla is to visit a true working farm, only part of the project is growing grapes and making wine.
 - Head wine maker Gustavo González, was the head winemaker for Italy's famous Super Tuscan "Masseto" during the early the late 90s and early 2000 vintages.
 - The labels are commissioned pieces by Tijuana based female LGBTQ artist Foi Jimenez.

Total production: 34.5 acres under vine, 7 wines, 8,500 cases



2020 Asi se va las Estrellas Blanco - La Carrodilla

Tasting Notes and Drinking Window:
 Perhaps the most voluptuous white wine from Valle de Guadalupe and miles better than any previous release, "Asi se va las Estrellas" (This is how you get to the stars) is a 100% Chardonnay made from the best grapes of the 2020 harvest.

Built in a New World style, this offering takes the rich and buttery dimensions of chardonnay to their logical conclusion while somehow holding on to a vein of crisp clean acidity that makes it lift off the palate. Decadent and enveloping with a seductive nose and elegant mouthfeel of this wine need to be tasted to be believed.

Previously available only to the immediate family, of the 70 cases made 5 were allocated to the US.

70 cases made - only 5 cases allocated to the US

Drinking window: Upon release - 12 years

Vintage:
2020

Blend:
100% Chardonnay

Producer:
La Carrodilla

Winemaker:
Gustavo A. Gonzalez - Mexican

Vineyards:
Valle de Guadalupe - select clos of estate vineyards planted at 950 ft elevation in soils of a red clay and calcareous sand mix. Vines planted in 2008.

Winemaking:
 Fermentation occurred in new french oak barrels and then racked off the lees and aged for another 12 months in 4th use French oak barrels.

Sulfites: 70 ppm

Farming:
Organic, sustainable

Alcohol:
14.0%