

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 S. Blanc - La Lomita

This wine takes you on a drive through orchards of tropical fruits, citrus blossoms, and an herb garden before leaving you lying on your back on a freshly cut lawn, smelling the fresh spring air in the light of the setting sun. Bright acidity and a light body allow this vintage to lift off the palate. A refreshing summer wine or wine for food pairing any time of the year.

500 cases made

Drinking window: Upon release - 4 years

Vintage:

2023

Blend:

100% Sauvignon Blanc

Producer:

La Lomita

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

Estate vineyards in Valle de Guadalupe - planted in 2008 in clay and granite soils at an elevation of 950 ft.

Winemaking:

Fermented in stainless steel tanks for 4 weeks, racked and then aged in stainless steel for an additional 10 months.

Sulfites at bottling: 20 ppm

Farming:

Organic, sustainable

Alcohol:

12.5%