

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

2020 Pagano - La Lomita



Tasting Notes and Drinking Window:

Always a robust full-bodied and voluptuous wine, the 2020 Pagano is sourced from estate owned dry-farmed, old vine Pagano vineyard planted in the 1960s blended with some fruit from younger vines from the Valle de la Grulla. 100% Grenache, this wine boasts an elegantly perfumed nose of white flowers, fresh strawberries, leather, vanilla, and dried herbs. The palate is dominated by deeper tones of dark berries layered in with vanilla and plums in a composition that leans towards a dessert wine in structure and finish. This vintage will reward some medium-term cellaring but can be consumed upon release with a slight decant.

335 cases made

Drinking window: Now - 12 years

Vintage:

2020

Blend:

100% Grenache

Producer:

La Lomita

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

- Estate owned, 'Pagano' vineyard is in the Valle de Guadalupe and is oriented with a gentle slope to the southwest, approximately 11 miles from the Pacific at an elevation of 1,000 ft. Planted in the early 1960s.
- An organic vineyard in Valle de la Grulla planted in 2005 at an elevation of 850 feet.

Winemaking:

Fermented in stainless steel tanks with skins and seeds for 3 weeks then racked to 1st use French oak barrels for 12 months.

Sulfites: 70 ppm

Farming:

Organic, sustainable

Alcohol:

15.4%

Farming:

Organic, dry farmed, sustainable