

**The Solar Fortún Estate:**

- **Founded:** Solar Fortún is a family owned and operated winery officially established in 2010 though the vineyards were planted 3 years prior in 2007.
- **Region and grape source** - Estate vineyards in Valle de Guadalupe.
- **Vineyard location, elevation and grape varieties:** All grapes are sourced from estate vineyard is a section of Valle de Guadalupe called Francisco Zarco. Their vineyards are organically farmed and planted at an elevation of 1,100 ft in sandy soils of decomposed sandstone and some red clay, approximately 15 miles from the Pacific. They work with Mourvèdre, Syrah, Cabernet Sauvignon, Petit Verdot, Roussanne, Viognier, and Marsanne
- **Winemaker** - Santiago Lopez
- **Notes:**
  - With it's founders coming from a background in theoretical and natural physics, (both of Santiago's parents are professors of physics at the university in Ensenada), the plan for this estate was methodical and precise, with no consideration left unattended.
  - The winery is fully sustainable and idyllic to the point of being completely transportive. The only non-renewable resource they use in their operation is the fuel that runs their tractor. As the harvests and almost all of the work in the vineyards is done by hand, it doesn't get used much!
  - The confining walls of the valley in this location are so tight that it is more aptly called canyon. This creates a unique micro climate where the temperature differential between the mountainsides and the valley floor generates a nearly constant breeze eliminating the risk of cluster rot or powdery mildew. This cooler climate also plays a role in the high natural acidity of these wines and their very prevalent floral components.
  - The name Solar Fortun is a combination of a reference to the Francisco Zarco, (a political journalist in 1850's who wrote under the pseudonym "Fortún"), and the word "solar", which is defined as "a plot of land in the countryside that that receives ample sunlight. Since the closest town to their vineyards is named Francisco Zarco, they found this a fitting name to symbolize their intention to make wines with a deeply rooted sense of Place.

**Total production: 18.5 acres under vine, 10 wines, 3,000 cases**



**2022 O Positivo - Solar Fortún**

**Tasting Notes and Drinking Window:**

Always the most robust wine of the Solar Fortun line up, this vintage of O positivo has a touch of the barnyard note on the nose typically found in wines of Chateaufort du Pape and some Bordeaux which in this case mingles well with the flirty and full-bodied overtones of cassis, blackberry, and blueberry. Slightly above these notes is a layer of spice that give one the overall impression of a wine with fantastic dimension that will last for a decade or more.

**500 cases made**

**Drinking window: Upon release - 10 years**

**Vintage:**

2022

**Blend:**

60% Cabernet Sauvignon, 40% Syrah

**Producer:**

Solar Fortún

**Winemaker:**

Santiago Lopez - Mexican

**Vineyards:**

Valle de Guadalupe, ejido de Francisco Zarco - Estate vineyards in a tight valley with sandy soils of decomposed sandstone and some red clay. Vines were planted in 2007 and the elevation is 1,100 ft.

**Winemaking:**

Hand picked from organically farmed estate vineyards in Valle de Guadalupe. Fermented in stainless steel tanks for 2 weeks and then racked to American oak barrels and aged for

12 months before bottling. Aged in bottle for an additional 9 months before release.

**Sulfites: 30 ppm**

**Farming:**

Organic, sustainable

**Alcohol:**

13.8%