

The Corona Estate

- **Founded:** 2011 by the Corona family
- **Winemaker:** Ricardo Espinoza and Hector Corona with consulting from Jan Cole
- **Winery Location:** Valle de Guadalupe, approximately 10 miles from the Pacific on gently rolling hills near the valley's center.
- **Vineyard details:**
 - Soil type: Decomposed sandstone and red clay
 - Elevation: 1000 ft
 - Vine age: vines planted in 2011
 - Farmed organic (not certified)
 - Varieties: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Nebbiolo, Petit Verdot, Tempranillo Grenache, and Malbec.
- **Notes:**
 - A family owned and operated winery in the heart of Valle de Guadalupe named after the last name of the family "Corona"
 - Focus is on monovarietals, with fastidious attention to detail in the vineyards and making very pure honest wines with no corrections.
 - The winery is designed with the utmost orientation to sustainability, with forward thinking elements such as a rooftop solar array that provides enough energy to run their entire operation, and buried drip irrigation lines to reduce loss from evaporation.

Total Production: 9 wines (additional reserves in some vintages), 8,000 cases



2023 Sauvignon Blanc - Corona del Valle

Tasting Notes and Drinking Window:

Sauvignon Blanc in northern Mexico tends to lean more towards tropical notes such as pineapple and guava and less in the direction of the smell of fresh cut grass as you get in cooler climates - this wine is a good example of a winery figuring out a way to split the difference and the balance in this vintage is the best to date. From an organically farmed vineyard site that is rich in iron and minerals, the wine portrays taught iterations of these tropical tones, framed by refreshing citrus notes and both are commingled with floral and herbaceous undertones. Light-bodied, bright and balanced this is an excellent pairing wine as well as a wine to sip on its own.

900 cases made

Drinking window: Now - 4 years

Vintage:

2023

Blend:

100% Sauvignon Blanc

Producer:

Corona del Valle

Winemakers:

Ricardo Espinoza - Mexican
Hector Corona - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards in the center of the valley at an elevation of 1,000 ft. Vines are 6 years old and planted in soil of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.

Winemaking:

Fermentation takes place over 3 weeks with seeds and skins in stainless steel tanks. After this the wine is racked off the skins and continues to age in stainless steel for another 2 months.

Sulfites: 35 ppm

Farming:

Organic, sustainable

Alcohol:

12.9%