



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 in México.
- 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, 9 wines, 10,000 cases

2019 Pagano - La Lomita

Tasting Notes and Drinking Window:

From the dry-farmed, estate-owned, old vine Pagano vineyard, this bottling has been named best wine in Mexico on multiple occasions. 100% Grenache, the nose unfolds in layers of stewed strawberries, grilled plum, leather, vanilla, violets and dried herbs. In the mouth, dark berries take over and blend with the vanilla in a composition that reminds one of freshly picked Himalayan black berry cobbler served with vanilla ice cream a la mode. While this vintage carries on the decadence of the Pagano name, the winemaking team found a way to factor a higher level of internal structure and brighter red berry notes into the mix. At almost a degree and a half lower alcohol content, it's clear most of this came from harvesting decisions. All to a wondrous effect. Drinking perfectly upon release.

600 cases made

Drinking window: Now - 12 years

Vintage:
2019

Blend:
100% Grenache

Producer:
La Lomita

Winemaker:
Gustavo A. Gonzalez - Mexican

Vineyards:
'Pagano' vineyard is located 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. The average age of vines - 60+ years.

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:
14.8%