

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



2019 Sacro - La Lomita

Tasting Notes and Drinking Window: Cabernet Sauvignon and Merlot have long been recognized to be perfect partners for blending, and this year's Sacro illustrate this tradition well. Full bodied and plump with notes of fresh berries, chocolate, and a vein of acidity that recalls espresso, this wine shows the seductive side of Merlot on the nose with a floral bouquet that is almost good enough to make you forget you get to drink it as well. Drink now or hold for up to a decade.
600 cases made
Drinking window: Now - 10 years

Vintage:
2019

Blend:
50% Merlot, 50% Cabernet Sauvignon

Producer:
La Lomita

Winemaker:
Gustavo Gonzales - Mexican

Vineyards:
Valle de Guadalupe - Estate vineyards, clay and granite

Winemaking:
Pressed juice was fermented on the skins and seeds for three weeks and then racked to 1st and 2nd use French oak barrels and aged for 12 months.
Sulfites: 70 ppm

Farming:
Organic, sustainable

Alcohol:
14%

Farming:
Organic, dry farmed, sustainable

Alcohol:
14.8%