

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

2021 Tinto de la Hacienda - La Lomita**Tasting Notes and Drinking Window:**

We have waited 7 years for Lomita to make this Tempranillo based blend (the last vintage release was 2016) and the wait... was worth it. More Merlot than the 2016 (25% in this vintage) this is an excellent showcasing of how much the estate has progressed in the years that passed since the last release. Still bold in structure, there is a better background of acidity to provide a notably large wine with the lift needed to allow it to float effortlessly across the palate despite the full body. No doubt the higher percentage of Merlot assists in this regard as well. What's more is that while the last vintage wanted more time in the bottle or a decant upon first release, this one is ready to go right out of the gate. Built with everything it needs to age gracefully for a decade or more, good luck managing to save it that long!

1,500 cases made

Drinking window: Upon release - 12 years

Vintage:

2021

Blend:

75% Tempranillo, 25% Merlot

Producer:

La Lomita

Winemaker:

Gustavo Gonzales - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards, clay and granite

Winemaking:

Grapes are harvested by hand and hand selected before being fermented with skins and seeds in open top stainless steel tanks for 3 weeks and then racked to 2nd and 3rd use French oak barrels where the wine aged for 12 months.

Sulfites: 50 ppm

Farming:

Organic, sustainable

Alcohol:

14.5%