



2019 O Positivo - Solar Fortún

Tasting Notes and Drinking Window:

The 2019 vintage was mild and even and allowed a later harvest than usual while still maintaining excellent balance of acidity. Since it's a selection of the best Cabernet and Syrah grapes, nowhere in the Solar Fortún lineup is the exquisite balance more obvious than their O Positivo. Considered by many to be the estate's premium wine, the 2019 casts a strong vote in this direction. Full-bodied and packed with luscious fruit expression and layered complexity of baking spices and floral notes, it manages to keep this truckload aloft on a matrix of balanced acidity that is woven throughout. As with the rest of the 2019's, the oak was well integrated upon release, and this balance like the balance throughout the rest of the wine will carry it well through the next decade.

500 cases made

Drinking window: Upon release - 10 years

Vintage:

2019

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:

Fermented in stainless steel tanks for 2 weeks and then racked to American oak barrels (30% new/70% neutral) and aged for 13 months.

Sulfites: 30 ppm

Farming:

Organic, sustainable

Alcohol:

13.8%

The Solar Fortún Estate:

- Solar Fortún is a family owned and operated winery that was officially established in 2010 and planted 3 years prior in 2007. 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.
- 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!
- All grapes are estate grown in an organically farmed vineyard site at 1,100 ft elevation in the northern most section of the valley, approximately 15 miles from the Pacific in a part of the valley called Francisco Zarco. The confining walls are so tight at this point that they create more of a canyon than a valley. 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.

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