

# LAVA CAP

## 2016 Cabernet Sauvignon, El Dorado County

93 POINTS - EDITOR'S CHOICE - WINE ENTHUSIAST FEBRUARY 2019

**HARVEST DATES:** October 2016  
**VINEYARD:** Lava Cap Farms  
**AGING:** 20 Months in 2nd Fill French Oak  
**CASES PRODUCED:** 2700  
**ALC:** 14.1%  
**PH:** 3.59  
**TA:** .62



**VINEYARD NOTES:** Some of the first vines planted in 1981 at Lava Cap Farms were Cabernet Sauvignon. Over 30 years later the resulting wines are rich with nuanced characteristics and smooth long finishes. The shallow soil where the Cabernet Sauvignon grapes grow is a rocky Aiken loam series which stresses the vines and decreases berry size, yielding an average of 3 tons per acre. The 2016 growing season had moderate summer temperatures and cool fall nights during the ripening season. All of our Cabernet vineyards are farmed with fish farming practices (Fish Friendly farming practices promote healthy watersheds by utilizing low impact cultivation methods, minimal pesticide use, and no synthetic fertilizers).

**WINE MAKER NOTES:** During fermentation, Joe Norman takes great care to ensure bitter tannins from the seeds and skins are not extracted. After primary fermentation is complete, the wine goes through malolactic fermentation and is then transferred to barrel for aging. Our Cabernet Sauvignon is aged in French oak barrels, with about 30% of the vintage aged in new barrels and the remaining 70% in second fill barrels. This integrates a strong oak backbone into the wine that helps support the natural tannin structure of our intensely flavored grapes. Our wine maker, Joe, allows the Cabernet a minimum of 20 months in barrel to allow flavors and aromatics to integrate. The stylistic smooth finish of the wine is achieved through a balance of flavor, acidity, and tannin.