

LAVA CAP



Sauvignon Blanc, El Dorado 2016

Harvest Date: Late August 2016

Vineyard: Lava Cap Estate Vineyard - Placerville, CA

Blend: 100% Sauvignon Blanc

Aging: 4 Months in Stainless Steel

Cases Produced: 720

Vineyard Notes: Our Sauvignon Blanc vineyard was Planted in 1981, and has matured into a vineyard that consistently produces wines noted for their intense fruit flavors. The Sauvignon Blanc was picked across the last 2 weeks of August. The lengthy harvest is due to the rocky and shallow Lava Cap soil, which effects the ripening process and only yields 3-4 tons per acre on an average year. This unique Lava Cap soil allows the development of varying flavors in the grape, resulting in complex depth. Our ridge top Sauvignon Blanc vineyard is farmed in accords to certified Fish Friendly practices (Fish Friendly farming practices promote healthy watersheds by utilizing low impact methods, minimal pesticide use, and for us, zero fertilizers).

Wine Making Notes: After the grapes are crushed, they are 100% fermented with 2 distinct yeast strains in small 500 gallon stainless steel tanks. After fermentation the wine remains in the stainless steel tanks where it ages for an additional 4 months. The wine was bottled the first week of February and bottled aged for 4 weeks before being released. The resulting wine is a Sauvignon Blanc with distinctive notes of fresh cut cantaloupe and honeydew melon that opens to vibrant tropical fruit notes of pineapple and kiwi. The lengthy body on the palate is a symphony of bright, crisp flavors (a result of the stainless fermentation and aging) that transition to a crisp and clean finish with hints of ripe Bartlett pear.

