

LAVA CAP

2017 Sauvignon Blanc, El Dorado AVA



HARVEST DATES: First week of September 2017

VINEYARD: Lava Cap Farms

BLEND: 100% Sauvignon Blanc

AGING: 4 Months in Stainless Steel

CASES PRODUCED: 1100

ALC: 14.8%

VINEYARD NOTES: Some of the first vines planted on the Jones family farm in 1981, our Sauvignon Blanc vines have developed into gnarled old beasts. Tempered by the shallow, rocky soils where the vines are required to reach extreme depths with their roots, these vines have achieved a balanced state of growth where the fruit sets as small intensely flavored clusters. It is common to walk this vineyard and find yourself standing on surface boulders 20 feet in diameter. Our vineyards are cultivated with sustainable Fish Farming practices to achieve a balanced crop where we harvest an average yield of 4 tons per acre, (Fish Friendly farming practices promote healthy watersheds by utilizing low impact methods, minimal pesticide use, and for us, no fertilizers)

WINE MAKING NOTES: Our Sauvignon Blanc wine is consistently bursting with intense tropical flavors. To ensure these flavors are displayed on the nose and palate, Lava Cap Winemaker Joe Norman ferments and ages in 100% stainless steel, allowing the varietal to shine without barrel influence. The finished wine explodes with melon, ripe peach, and nectarine flavors elegantly transitioning to clean and crisp acidity.