

LAVA CAP

2017 Zinfandel, El Dorado AVA



Harvest Dates: September 30th, October 18th
Vineyard: Lava Cap Farms
Blend: 90% Zinfandel, 10% Primitivo
Aging: 20 Months in 2nd French and American Oak
Cases Produced: 1200
Alc: 14.9%
PH: 3.63
TA: .64

Vineyard Notes: Lava Cap's Zinfandel is a refined example of the terroir of our estate. Instead of allowing these grapes to ripen to the point of raisining, we slowly coax them into ripening, allowing the Zinfandel spice to shine on the finish. We grow three distinct clones of Zinfandel for this wine, trained with three different trellising systems. This creates a wine with complexity and layers. These vines are certified Fish Friendly farmed on a steep hillside similar to the Barbera, these vines yield 3-4 tons per acre (Fish Friendly farming practices promote healthy watersheds by utilizing low impact methods, minimal pesticide use, and for us, zero fertilizers).

Wine Maker Notes: Zinfandel has one of the greatest abilities of any grape variety to be made well in so many different styles. In California there are typical styles of Zin; full bodied, rich plum and dark fruit flavors. Our Zinfandel does not follow these typical stylistic wines. Our Zin is elegant yet rich with bold white pepper and spice, the smooth fruit component on the finish has flavors of cherry, blackberry, and an amazing cranberry note laced into the very end. We barrel aged this wine for 20 months in 2nd fill American and French oak, balancing the full bodied fruit with a toasty wood backbone that helps hold the flavors up through the finish. Lava Cap Zinfandel is happy with rich flavorful cheese and well marbled meat steaks, or a decadent burger dripping with blue cheese and sauteed onions.