

LAVA CAP WINERY



2018 ESTATE BOTTLED
MERLOT

ABOUT LAVA CAP

Founded in 1981, Lava Cap Winery is a third generation family farm, located in the Sierra Nevada Foothills, at an elevation of 2,700ft. The winery and Estate vineyards are located on a unique outcropping of volcanic soil, the inspiration for the wineries name. The result of elevation and distinct soils are wines that erupt with flavor.

VINEYARD NOTES

Our Merlot is planted in a low lying draw that has accumulated fine loamy soils suitable for premium Merlot. The soil is derived from decomposed lahar flows that occurred between 4-10 million years ago, creating a young volcanic soil that allows for the development of intense and lush fruit flavors. To increase complexity we planted our Merlot on North and West facing slopes, where it is shielded from warm afternoon sun. Like all of our vineyards, we farm our Merlot following Fish Friendly sustainability guidelines.

WINEMAKER NOTES

The Merlot was fermented for 10 days on the skins with frequent pumpovers. To preserve the well structured berry flavors and full bodied fruit characteristics, the wine was aged for 22 months in French oak. This delicate balance allows the slight toastiness to present itself on the finish without taking the spotlight from the fruit.

TECHNICAL INFORMATION

Harvest Dates: Late September & early October 2018

Vineyard: Lava Cap Estate

Elevation: 2,600'

Aging: 22 Months in French Oak

Cases Produced: 400

Alc: 14.00%

PH: 3.7

TA: 6.0