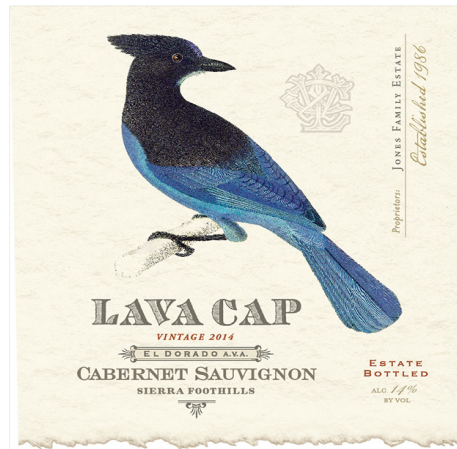


LAVA CAP



Cabernet Sauvignon, El Dorado 2015

Harvest Date: October 2015

Vineyard: Lava Cap

Blend: Cabernet Sauvignon

Aging: 18 Months in American and French Oak

Cases Produced: 1800

Vineyard Notes: Some of the first grapes planted in 1981 on the Lava Cap vineyard site were Cabernet Sauvignon grapes. Over 30 years later the resulting wines are rich with nuanced characters and smooth long finishes. The shallow site where the Cabernet Sauvignon grapes grow is rocky Aiken loam soil which stresses the vines and decreases berry size, yielding an average of 3 tons per acre. This provides a skin to juice ratio that is much higher than most vineyards, allowing us to extract many nuanced flavors during fermentation. All of our Cabernet vineyards are farmed with fish farming practices (Fish Friendly farming practices promote healthy watersheds by utilizing low impact methods, minimal pesticide use, and for us, zero fertilizers).

Wine maker Notes: Our Cabernet Sauvignon cold soaked for 48 hours then fermented for 14 days. During the fermentation Lava Cap Winemaker, 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 18 months in barrel to allow flavors and aromatics to integrate. After bottling the wine typically ages for 3-4 months before release.

