

LAVA CAP



Chardonnay, El Dorado 2016

Harvest Date: Late August and beginning of September 2016

Vineyard: Lava Cap, Walker, Leahy Vineyard's - Placerville, CA

Blend: 100% Chardonnay

Aging: 9 Months in French Oak

Cases Produced: 4100

Vineyard Notes: Lava Cap's Estate Chardonnay develops intense fruit flavors due to the Lava Cap rocky, volcanic soil but also from our vineyard elevation, at 2700' feet elevation we are one of the highest commercial vineyards in California. The elevation provides our vines with the cool nighttime weather to chill the grapes and slow the ripening process to an optimum pace for flavor development. We farm our Chardonnay vineyards with fish farming practices, cropping our yeilds to 4 tons per acre (Fish Friendly farming practices promote healthy wathersheds by ustilizing low impact methods, minimal pesticide use, and for us, zero fertilizers)

Wine Making Notes: We utilize 100% French oak for fermenting and aging our Chardonnay. To develop complexity, 90% of our Chardonnay ferments and ages in barrel for 9 months while the remaining lots ferment and age in small stainless steel tanks. This allows us to use up to multiple unique yeast strains including wild and exotic selections. Each barrel ferments in small lots of 59 gallons, developing rich lees that are stirred throughout the aging process, in a labor intensive practice called battonage. This technique builds body and rich pie crust notes on the mid palate and finish. After 9 months of aging the final wine is blended together to produce an elegant and full bodied Chardonnay. The finished wine will bottle age for 6 weeks before release.

