

LAVA CAP

2017 Merlot, El Dorado AVA



HARVEST DATES: September 2017, October 2017
VINEYARD: Lava Cap Farms
BLEND: 91% Merlot, 6% Cabernet Franc, 3% Malbec
AGING: 22 Months in 2nd fill Francois Freres French Oak
CASES PRODUCED: 400
ALC: 14.0%
PH: 3.6
TA: .60

VINEYARD NOTES: Our Merlot vineyard is planted in a low lying draw that has dense 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 vines on north and west facing aspects at elevations ranging from 2400 to 2600 feet elevation, creating variations in the ripening process that allows Lava Cap to make a wine with a strong mid palate and lengthy finish. Like all of our vineyards, we farm this vineyard with our Fish Friendly sustainability guidelines to ensure a healthy watershed from the steep draw where the vines are planted.

WINE MAKER NOTES: The Merlot berries were fermented for 10 days on the skins with frequent punchdowns. To preserve the well structured cherry flavors and full bodied fruit characteristics, the wine was aged for 22 months in 2nd fill French oak. This delicate balance allows the slight toastiness to present itself on the finish without taking the spotlight from the fruit.