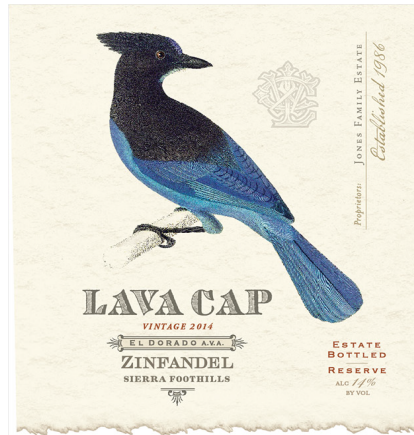


# LAVA CAP



## Zinfandel Reserve, El Dorado 2015

**Harvest Date:** October 2015

**Vineyard:** Lava Cap Estate

**Blend:** 90% Zinfandel / 10% Primitivo

**Aging:** 18 Months in American and French Oak

**Cases Produced:** 900

**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 canopy types. 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 4-5 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:** During fermentation we try to keep the berry as intact as possible to prevent an over ripe texture of the finished wine. We want our Zinfandel to be refined and nuanced, we do not want flavors of raisins and overripe qualities that are common in Zinfandel. After fermentation the wine is racked into 25% new American Oak barrels where it ages for 18 months (depending on the vintage). Our finished Zinfandel is regarded as a fine example of the innate characters that Zin is capable of. After bottling this wine aged for 3 months before release. It will age gracefully for the next 3-5 years.