

# LAVA CAP



## 2016 Zinfandel, El Dorado AVA

**HARVEST DATES:** Multiple days in October 2016

**VINEYARD:** Lava Cap Farms

**BLEND:** 90% Zinfandel, 10% Primitivo

**AGING:** 20 Months in 2nd fill French and American Oak

**CASES PRODUCED:** 900

**ALC:** 15.5%

**PH:** 3.7

**TA:** .70



**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 dimpling, we slowly coax them through the end of 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 helps create a wine with complexity and structure. The vineyard is perched on a south facing slope that rises from 2500' to over 2800' feet in elevation, with soils comprised of the famed decomposed volcanic Lava Cap rock. These vines are farmed according to Fish Friendly certification practices. (Fish Friendly farming practices promote healthy watersheds by utilizing low impact methods, minimal pesticide use, and for Lava Cap, zero fertilizers).

**WINE MAKER NOTES:** Zinfandel has one of the greatest abilities of any grape variety to be made well in many different styles. In California there are typical styles of Zin; full bodied, rich plum and dark fruit flavors. Our Zinfandel does not follow these typical stylistic wines. Our Zin is elegant yet rich with bold white pepper and spice, the smooth fruit component on the finish has flavors of cherry, blackberry, and an amazing cranberry note laced into the very end. We barrel aged this wine for 20 months in 2nd fill American and French oak, balancing the full bodied fruit with a toasty wood backbone that helps hold the flavors up through the finish. Lava Cap Zinfandel is happy with rich flavorful cheese and well marbled meat steaks, or a decadent burger dripping with blue cheese and sautéed onions.

*-Double Gold, 2019 San Francisco Chronicle Wine Competition*