

LAVA CAP

WINERY



Founded in 1981, Lava Cap Winery is a third-generation family farm, located in the Sierra Foothills, at an elevation of 2,700ft. The winery and Estate Vineyards are located on a unique outcropping of volcanic soil, the inspiration for the wineries name. The result of elevation and distinct soils are wines that erupt with flavor.



94PTS

THE TASTING PANEL
MAGAZINE

93PTS

DECANTER

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WINE ENTHUSIAST



2023 CABERNET SAUVIGNON

VINEYARD NOTES

As One of Northern California's highest elevation Cabernet Sauvignon's, this is true mountain wine. At 3,000ft, the cooling impact of elevation results in a climate that is nearly identical in terms of growing degree days to St. Helena in the Napa Valley, but with the advantage of a greater quality and quantity of sunlight that arises from the increased UV intensity at elevation and our lack of daytime fog.

The grapes are from high elevation hillside sites ranging in elevation from 2,700ft to 3,100ft, the highest elevation Cabernet Sauvignon plantings in Northern California. The average age of the vines that comprise this blend is over 40 years old. These vines are rarely irrigated, and Cabernet Sauvignon is always the last to ripen, normally mid-November. Due to our elevation, these are some of the last grapes harvests in California.

WINEMAKER NOTES

All grapes are handpicked over the course of 2 weeks. We ferment each block separately, at moderate temperatures, normally in the low to mid 80's, using a selection of yeast. After primary fermentation in stainless steel, the wine was pressed, during which free run and press fractions were combined for settling. The wine was racked to new and used 100% French oak barrels for ML. The wine was racked once after ML, and once for blending and bottling.

This wine displays aromas of dark fruit, including black berry and plum, with notes of eucalyptus, and baking spice. This well-structured wine has ample tannins, and balanced acidity. A rich, but balanced Cabernet Sauvignon that can be enjoyed now or cellared for as long as you're will to wait.

TECHNICAL INFORMATION

Harvest Dates: Mid-November 2023

Vineyard: High elevation locations in The El Dorado AVA

Elevation: 2,400ft-2,700ft

Aging: 15 months, 100% French Oak, 10% new

Cases Produced: 3500

Alc.: 14.5%

pH: 3.72

TA: 6.2

Residual Sugar: 0.0 g/L