

LAVA CAP WINERY



ABOUT LAVA CAP

Founded in 1981, Lava Cap Winery is a third generation family farm, located in the Sierra Foothills, at an elevation of 2,400FT-2,700ft. The winery and Estate Vineyards are located on a unique outcropping of volcanic soil, the inspiration for the winery's name. The result of elevation and distinct soils are wines that erupt with flavor.

VINEYARD NOTES

We have 6 different blocks of Chardonnay ranging in Elevation from 2,400ft to 2,700ft on our Estate vineyards. Each plot is planted in soil of differing depths, and with a different aspect. We also have a combination of head trained and cordon trained vines, with 4 different clones, chosen to best fit the conditions of the individual block.

The majority of these blocks are facing the North West, on a gentle slope composed of finely decomposed volcanic debris. The vines receive the most sun during the mornings, and are protected from warm evening heat, allowing for ample ripening while preserving freshness and vibrancy.

WINEMAKER NOTES

The attention to flavor development continues in the cellar where our Chardonnay is 100% barrel fermented in French oak barriques. Fermentation is allowed to take place over the course of 4 weeks, after which the wine is stirred on the lees in a labor intensive practice referred to as Battonage, resulting in the slightly rich finish. 50% of the wine undergoes malolactic fermentation, while the remainder does not to preserve acidity and vibrancy. Half the wine is aged in stainless steel, and half in French oak barrels.

TECHNICAL INFORMATION

Harvest Dates: September 2019

Vineyard: Lava Cap and Neighbor Vineyards

Elevation: 2600ft

Fermentation: 100% barrel fermented. 50% ML.

Aging: 12 months, 50% French Oak, 50% stainless steel

Cases Produced: 4000

2019 CHARDONNAY