LAVA CAP WINERY



2022 ESTATE SAUVIGNON BLANC

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 wineries name. The result of elevation and distinct soils are wines that errupt with flavor.

VINEYARD NOTES

The Sauvignon Blanc is from one of our oldest blocks, planted adjacent the winery on shallow soil. The gnarly, old vines, which are now nearly 40 years old, continue to produce vibrant, expressive Sauvignon Blanc year after year.

WINEMAKER NOTES

Wild yeast are used to ferment this wine over a long period at low temperatures. The wine is aged on its fine lees in stainless steel tanks for one year prior bottling, with no malolactic fermentation taking place. 5% of the blend was aged in new Acacia oak for additional texture and arromatics.

A vibrant and expressive Sauvignon Blanc, the 2022 greets the nose with crushed rock, pear, fresh grass, lychee, and honeydew. On the palate the wine shows bright flavors of tropical fruit and citrus, followed by a refreshing and vibrant finish.

TECHNICAL INFORMATION

Harvest Dates: Early September 2022

Vineyard: Lava Cap Estate

Elevation: 2600ft

Aging: 6 months, 95% stainless steel, 5% Acacia barrels

Cases Produced: 500

Alc: 12.5% PH: 3.2 TA: 7.0