

LAVA CAP



2023 CHARDONNAY

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

Our Chardonnay is 50% barrel fermented in French, Slavonian, and Hungarian oak barriques, and 50% in stainless steel. Fermentation is allowed to take place over the course of 3-4 weeks, after which the wine is stirred on the lees in a labor intensive practice referred to as Battonage, resulting in the rich finish that compliments flavors of lemon and green apple. 50% of the wine undergoes malolactic fermentation, while the remainder does not to preserve acidity and vibrancy. The wine is aged in a combination of stainless steel, French, Slavonia, and Hungarian oak barrels, of which 10% are new. Bright and fresh, this wine truly shows its high elevation heritage, with notes of lemon, green apple, and brioche.

TECHNICAL INFORMATION

Harvest Dates: September and October 2023

Vineyard: Lava Cap and Neighboring Vineyards

Elevation: 2,400ft-3,100ft

Fermentation: 50% barrel fermented. 50% ML.

Aging: 9 months, 50% French Oak (10% new), 50% stainless