

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.



2023 ZINFANDEL

VINEYARD NOTES

The grapes for our Zinfandel are sourced from a selection of estate and neighboring vineyards within the El Dorado AVA. These vineyards are situated at elevations ranging from 2,400 to 3,200 feet on the western slopes of the Sierra Nevada and are planted primarily on volcanic soils. Many of the vines are over 45 years old and represent a mix of heritage Zinfandel selections. The combination of elevation, volcanic soils, and mature vines produces wines with concentrated fruit, natural balance, and vibrant acidity.

WINEMAKER NOTES

Lava Cap is recognized as a leading producer of Zinfandel in the Sierra Foothills. Our 2023 Zinfandel reflects our commitment to crafting wines with both concentration and depth while maintaining exceptional balance. Rather than the jammy, brambly style often associated with Zinfandel, this wine emphasizes elegance, showing vibrant red fruit, lively acidity, and moderate tannins, hallmarks of high-elevation Zinfandel. The wine's balance and brightness make it an excellent pairing for tri-tip, hamburgers, or Italian cuisine. The grapes are handpicked at moderate sugar levels, fermented in stainless steel, and aged for 24 months in François Frères French oak barrels.

TECHNICAL INFORMATION

Harvest Dates: October 2023

Vineyard: All high elevation El Dorado sites.

Elevation: 2,400-3,200ft

Aging: 24 months 100% French Oak

Cases Produced: 1,500

Alc.: 14.5%

pH: 3.65

TA: 6.0

Residual Sugar: 0.0 g/L



92 POINTS
JAMES SUCKLING