



LAVA CAP

EL DORADO A.V.A.

Friends of Lava Cap

QUARTERLY WINE CLUB
WINTER 2026



This year, we are proud to celebrate 40 years of Lava Cap Winery, and even more proud that our story is still rooted in the same two things that started it all: family and place.

Lava Cap was founded by Dr. David L. "Davy" Jones and his wife Jeanne Jones. David was a lifelong geologist, first with the U.S. Geological Survey and later as a professor at UC Berkeley, known for helping expand the scientific understanding of how the western edge of North America was assembled over time. But wine was one of his great loves, too, and what began as home winemaking gradually turned into a bigger vision: find the right site, plant vines, and build a family winery that could express the Sierra Foothills in a way that felt unmistakable and authentic.

That search led our family to a rare piece of ground near Placerville. In 1981, we planted our first vines. In 1986, we opened the winery and produced our first vintage. Those early years were equal parts excitement and grit, removing fruit trees, mostly apples and pears, preparing the land, and learning the rhythms of mountain farming one season at a time.

Our name tells you a lot about why we chose this place. "Lava cap" is an old miners' term from Gold Rush country, describing a resistant volcanic rock layer that caps the gold bearing gravels of the Sierra Nevada foothills. For us, it is also literal: our estate sits on ancient volcanic soils that remain a defining feature of both our vineyards and our wines. We are lucky to farm in a landscape shaped by volcanic history, rugged topography, and elevation, conditions that naturally encourage balance in the vineyard and a unique combination of concentration and freshness in the glass.

One of the things that makes our estate special is how much diversity exists within a relatively small footprint. Our vineyards range from roughly 2,400 to 2,700 feet, high above the valley and coastal fog belt. Just as important, our hillsides and pockets of varying exposure create true microclimates,



warm spots, cooler corners, and everything in between, so each block behaves a little differently, and each variety finds its own best expression.

Our soils add another layer of complexity. Across the property we farm in two very different parent materials: higher elevation sections include soils derived from the Miocene era volcanic Mehrten Formation, and lower areas include granitic influences. That combination, volcanic plus granitic, high elevation plus varied exposure, helps explain why we can grow such a wide range of varieties successfully. It is also why our winemaking has always been block driven: we pay attention to what each site gives us, and we aim to capture that character rather than paint everything with a broad brush.

From our first vintage in 1986 to today, we have been grateful to see our wines recognized for quality and consistency, but what matters most to us is that they stay true to where they come from. As we celebrate this milestone, thank you for being part of our wine club family. Every visit, every shared bottle, and every season you spend with us helps carry forward what David and Jeanne started, 40 years ago, and still going strong.

The Jones Family

LAVA CAP

Tasting Room Hours: 7 days a week, 10am-5pm

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www.LAVACAP.com



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QUARTERLY WINE CLUB RELEASE



2024 VIOGNIER

Lava Cap's 2024 Viognier is grown at 2,700 feet, where cool nights heighten aromatics and preserve bright natural acidity. It opens with a floral perfume reminiscent of daphne, then unfolds into freshly sliced apple and Anjou pear. A pronounced mineral thread carries through the palate to an elegant finish with notes of jasmine tea and a touch of honeysuckle. To build complexity, half the wine was barrel fermented and aged in large format French oak using a Burgundian approach for richness and a velvety texture, while the other half was fermented and aged in stainless steel for vibrancy and freshness. No malolactic fermentation.

\$30.00 RETAIL / \$24.00 WINE CLUB

2022 SYRAH

Lava Cap's 2022 Estate Syrah is grown on a south/southwest-facing volcanic hillside at roughly 2,600–2,700 feet, where cooling breezes and generous sunshine build floral lift and savory depth with freshness. Dense and complex, it layers cassis, violet, and clove over dark chocolate and olive tapenade, with refined tannins and a vibrant, savory finish that's already drinking well but built to age. Primary fermentation occurred in stainless steel, followed by 36 months in 100% second- and third-fill François Frères French oak.

\$28.00 RETAIL / \$22.40 WINE CLUB

2023 PETITE SIRAH

Lava Cap's 2023 Petite Sirah is a young, powerful wine built for the long haul, with the structure to age gracefully for another 20 years. Sourced from two granite sites, South Fork Vineyard overlooking the American River contributes depth and weight, while Soge Vineyard in Fair Play adds lifted red fruit and bright acidity. The wine opens with blackberry, blueberry, and clove, then finishes with ample acidity and tannins that are already turning silky with time. Fermented in stainless steel and aged 24 months in neutral French oak, it keeps its vivid fruit while the barrel time begins to tame Petite Sirah's natural grip. This is the kind of wine that benefits from a rich red meat pairing, where its intensity and structure can really shine..

\$38.00 RETAIL / \$28.80 WINE CLUB