



LAVA CAP

EL DORADO A.V.A.

Friends of Lava Cap

SEMI-ANNUAL WINE CLUB
FALL 2024



Happy Fall to our amazing wine club members! It was an amazing harvest here at Lava Cap Farms with moderate to warm weather which led to the earliest finish of harvest in over 20 years! The white varieties such as Sauvignon Blanc started arriving from the field on August 17th, followed by Chardonnay. Red varieties arrived later on September 1st with Dolcetto and Barbera. As the season progressed, the harvest follows the usual tasting order from light red varieties to heavier darker varieties, finishing on October 17th with Cabernet Sauvignon!

We often get asked how this warm weather affects the grapes during the ripening season. We cultivate our grapes based on short term weather events, while keeping wine quality as the most important goal. With the onset of warm days during the summer we ensure there is enough canopy and leaf coverage to slightly shade the clusters, which prevents sunburn and ultimately a damaged grape. If we expect cooler weather, we can go through and open the canopy by hand, pulling leaves and trimming the canes to allow more light to the fruit. If we experience rain and very cool fall time weather, we can reduce the crop load on the grape vine by dropping 30-50 percent of the crop. As we reduce the load carried by the vine, the remaining grapes ripen more quickly and will make a much higher quality wine. Growing wine grapes is a very dynamic cultivation process that continues in the cellar.



There is never a specific formula or recipe to turn high quality grapes into amazing wine. Wine is made in the vineyard, and this is why the weather has such an effect on the outcome of the wine. 2022 was a late ripening vintage, producing wines that with tight tannins and higher than average acidity, the perfect combination for age worthy wines. Whereas 2023 was a mellow weather year producing a vintage as close to perfect as we could ask! In the cellar we simply coax the grape into wine, allowing unique aspects of our farm to shine. We ferment using various yeasts cultures that enhance the bright flavors of our wine, such as Pear, Raspberry, and Cherry. After fermentation, we age these bright wines in barrels which add subtle spice and oak flavors. Balanced barrel aging is very important, too much oak and we could bury the fruit flavors and nuances that make Lava Cap wine special (kind of like smothering a Halibut filet in ketchup, might as well be a fish stick). Lava Cap's wine style is one of balance and complexity with a rich finish that lingers with notes of fruit and spice.

The Fall 2024 selections are a tour through Lava Cap's small production lots. We make wine with over 35 varieties each year, however many of these amazing wines are primarily used for blending. Each year we make a commitment to producing new and exciting wine club wines that are too unique and fun to blend into our larger production wines. New for 2024 is the 2023 Vermentino and a red wine the 2022 Primitivo!

Wine & Spirits
TOP 100
LAVA CAP

The Jones Family

TASTING ROOM HOURS: 10AM - 5PM DAILY

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2023 GRENACHE

We grow 2 different clones of Grenache (clone: a genetic mutation that does not change or create a new variety, but displays distinct differences). The original clone planted in 1998 is lush with citrus flavors, while the other clone planted in 2015 is ripe with strawberry and red berry fruits. We ferment the 2 clones separately and blend them together to create a wine that is complex and has layers of nuanced flavors. The Lava Cap 2023 Grenache shows intense ruby color, brimming with bright, citrusy aromas with flavors of strawberry and raspberry creme. Grenache is an amazing summer red wine, light bodied, refreshing and able to be served at a chilled temperature. Pair with a hearty Sandwich of fresh Sourdough smeared with stone ground mustard, aioli mayonnaise, grilled chicken thigh, a couple strips of bacon, and top with a slab of home grown heirloom tomato and shredded iceberg lettuce. Drink fresh for max fruit enjoyability, or let age to develop flinty and earthier flavors.

\$30.00 Retail / \$24.00 Wine Club

2022 CABERNET FRANC

Cabernet Franc has started to stand out as a flagship variety for Lava Cap. The wine is a classic tasting representation of the variety, and the 2022 upholds the quality standard we have set for this variety. Steely aromas of ripe berry, black licorice, and vanilla open to flavors of blueberry and cherries. Velvety and plush tannins finish with nuances of toasted oak. Pair with Salchicha Parrillera (Argentinian Sausage), bell peppers, potatoes, grilled on a BBQ or wood fire (try the Vermentino or Sauvignon Blanc whilst in the process of grilling). This wine will remain focused and bright for another 2 years, then evolve into a silky and luscious wine of bold fruit and tobacco. **\$40.00 Retail / \$32.00 Wine Club. 93pts Wine Enthusiast**

2021 PETITE SIRAH

Don't spill this wine on your white shirt, it is extremely dark, rich, dense, and big. This wine received some extra time in the barrel to tame the structure, aging in French oak for 30 months. On the nose, sage and blackberry open to intense and concentrated flavors of cola and plum, the tannins are bold and defined lingering on the palate with the finish. Wine made for meat! Have a meat feast of broiled, baked, grilled, and seared red meats that includes lamb, beef, and some wild game. Garnish simple with salt, pepper, butter, and rosemary. This wine will come into its own in 3-5 years, and has the potential to age another 10-15 years, becoming silkier with dense chocolate flavors. **\$35.00 Retail / \$28.00 Wine Club. 94pts Wine Enthusiast**

2023 VIOGNIER

The 2023 vintage has established itself as a banner vintage for both white and red wines. Our Estate grown Viognier is elegantly bold, rich scents of Jasmine and Honeysuckle open with tropical tea flavors, honey, and a mellow oak finish. A wine that pairs with a cornucopia of foods from vegetables, fish, and chicken. Try a fresh loaf of sourdough layered with butter and a hearty bowl of homemade minestrone full of end of season vegetables and herbs, dusted with a healthy blanket of grated parmesan cheese. Drink fresh for lively floral flavors, age 1-3 years for dense flavors of dried apricot and mango. **\$30.00 Retail / \$24.00 Wine Club. 91pts, Wine & Spirits.**

2022 PRIMITIVO

Primitivo is a new bottling for Lava Cap, however, we have grown the variety for over 25 years! Primitivo and Zinfandel share the same lineage, with Primitivo developing clonal differences in Italy as Zinfandel developed in the United States. Lava Cap's Primitivo wine has historically been used to enhance our Zinfandel and other red blends. When we tasted the 2022 Primitivo this spring, we knew we could not keep blending this wine and it was decided to create a new varietal. An amazingly peppery and bright wine, rich with vanilla and cola on the nose it opens to flavors of dark berry, plum, and a savory smooth finish. Pair with a home-made pizza night, lots of Mozzarella, fresh basil and most importantly Family and Friends. If meat is on the menu, a grilled flatiron steak finished with a slab of butter, black pepper and salt flake. Enjoy within the next 1-2 years for the bright spiciness, in 2-5 years the wine will develop flavors of dried blackberry and tobacco. **\$35.00 Retail / \$28.00 Wine Club**

2022 ESTATE CABERNET SAUVIGNON

The Lava Cap Vineyard has long been recognized as a vineyard that produces classic examples of complex varieties. The Estate Cabernet Sauvignon shows exactly why our shallow soil continues to produce intense, structured red wines with style and flavor. This wine is made from grapes we have identified on our farm as smaller clustered vines, small berries, and produce only 2 tons per acre. Smaller berries equate to more skin in the juice and more flavor in the bottle. On the nose this wine opens to layers of fruit, leather, and oak. The first sip opens with flavors of wild berry and vanilla, followed by rich tannin and cherry jolly rancher, finishing with an evolving structure of cedar and vanilla. Pair this wine with a special meal! Slow roasted lamb rib roast, cast iron seared rib-eye, or our family favorite the Christmas day prime-rib roast. An age worthy wine will continue to develop into a smooth finishing powerhouse over the next 3-9 years. If bold tannin and mouthfeel are what you prefer, drink now and come back for more. **\$45.00 Retail / \$36.00 Wine Club**