



LAVA CAP

EL DORADO A.V.A.

Friends of Lava Cap
WHITE 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 BLANC

Grenache Blanc is a white grape variety that is mutated from the red variety Grenache. It makes wine distinctive from other white varieties that we produce. This wine showcases an interesting aromatic of damp straw, honey, and lemon. With the first sip a welcome warmth of crème Brulé and flavors of citrus rind fill the mouth, finishing smooth and flinty. Pair with zesty salads and a squeeze of lemon, topped with crumbly rich cheeses such as Feta or Blue Cheese. Drink now to enjoy the full citrus flavors, developing a stronger sweet tea and honey flavor with 2-4 years of age. \$32.00 Retail / \$25.60 Wine Club

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.