



LAVA CAP

EL DORADO A.V.A.

Friends of Lava Cap

QUARTERLY WINE CLUB

WINTER 2025



Greetings from the Jones Family and the Lava Cap Winery Crew! We hope your holiday season was filled with family, delicious food, and wine! Your winter wine club selections are 3 wonderful and interesting wines from the 2023 vintage: a 2023 Grenache Blanc, 2023 Sangiovese, and the 2023 Old Vine Zinfandel. Each of these wines showcase the outstanding growing climate we had in the 2023 vintage, pushing flavor to perfection while developing smooth tannins.

After skipping several vintages due to wildfire issues and frost damage, the 2023 Old Vine Zinfandel is back! The Old Vine Zinfandel was a part of the original Lava Cap Vineyard planting in 1981 along with Cabernet Sauvignon, Sauvignon Blanc, and Chardonnay, and is entering its 45th growing season, rightfully earning it the distinction of Old Vine. Old Vines are distinguished as such by careful analysis during cultivation. Older vines develop an efficient growth cycle where they produce a balanced canopy, optimal fruit set, and rarely if ever require watering. In short, these vines have fully matured and require less farming than a younger more exuberant vine.

This particular vineyard block is planted in the low-lying draw at the foot of our tasting room patio. It is an interesting and frustrating field to farm due to the low-lying topography that naturally attracts cold air in the spring (a critical stage of berry development), and also challenging due to the 2 distinct aspects (north and south) of this location. As one can imagine, the south facing aspect receives more direct sun exposure during the summer months, pushing the grapes here to an earlier maturity, and the latter receiving less sunshine slowing maturity. This creates 2 to 3 ripening windows for the grapes that make up our Old Vine Zinfandel.

The flavor on each harvest will be distinctly different as each "lot" ripens during different windows in the fall, as the season progresses temperatures and total daytime sunlight hours di-



minish. The grapes picked first create wine with bright red fruit flavors such as ripe strawberries, cherries, and cranberry. As fall cools, the remaining grapes ripen slowly and receive extra hang time which produces the dark and brooding flavors this wine is known for; powerful plum, ripe wild blackberry, and an earthy anise spice. After the wine is aged, we blend the separately harvested lots together. Our goal is to create a complete wine that is round, developed, and finishes with length. Much of the more delicate flavors from the first pick help fill in the structure from the heavier flavors of the second and third picks.

Thank you to all of our Lava Cap club members for the many years of support, Cheers to 2025!

The Jones Family

Wine & Spirits
TOP 100

LAVA CAP

TASTING ROOM HOURS: 10AM - 5PM DAILY

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www.LAVACAP.com



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QUARTERLY WINE CLUB RELEASE



SANGIOVESE 2023

Best of Class, San Francisco Chronicle Wine Competition

A classic example of Sangiovese! The 2023 Sangiovese is a stunning example of varietal character. Light bodied tannins reveal a complex depth of flavor, bright and savory cherry flavors smash into stewed Roma tomato notes finishing with an exotic crème spice. Pair with all things Italian such as a hearty bowl of Pappa al Pomodoro, or Eggplant Parmigiana. The wine will retain vibrancy until 2028 and slowly develop a slow roasted tomato and rhubarb profile until 2035.

\$32.00 Retail / \$25.60 Wine Club

OLD VINE ZINFANDEL 2023

The Old Vine Zinfandel is a powerhouse of a wine, bold and packed with concentrated layers of fruit. The 2023 showcases bright violet and intense blackberry jam with hints of forest floor. On the palate the depth of this wine explodes with warm spice and baked berry pie, dried blueberries and a touch of vanilla on the finish. Pair with slow roasted or smoked meats such as a whole leg of lamb, or brisket. A wine that is wonderful now, however, by 2029 will become spicy, silky, and elegant. Hold until 2032 for the luxurious dark chocolate flavors to show.

\$32.00 Retail / \$25.60 Wine Club

GRENAICHE BLANC 2023

Best of Class, Foothill Wine Competition

The Grenache Blanc vineyard grows along the steep walls of the American River Canyon. Here the canyon winds and north facing aspect provide the cooling effect to preserve the delicate flavor profile and acidity of Grenache Blanc. An elegant, full-bodied white wine that expresses tropical flavors of Mango, and Pineapple on the nose. Flavors of crisp apple and cantaloupe melon finish with a slight spice. Pair with fowl, such as a stuffed Guinea Hen or Herb Crusted Pheasant. Drink fresh for bright fruit flavors, or allow to age until 2027 for a flinty and profound apricot flavor.

\$32.00 Retail / \$25.60 Wine Club