



LAVA CAP

EL DORADO A.V.A.

Friends of Lava Cap

QUARTERLY WINE CLUB

SUMMER 2024



The 2024 crop is set and the summer heat is on at Lava Cap! This spring was a mellow transition into summer allowing the vines to set their clusters after flowering without any catastrophic weather event such as rain or hail. By mid June we were greeted with a teaser of what would be the start to a warm growing season. In a warm growing season early ripening varieties can ripen 10-14 days sooner than an average growing year resulting in wines of dense fruit, smooth tannins, and bolder finishes. The variable weather influence from vintage to vintage is what makes wine slightly different each year, and these are the subtleties that make wine exploration fun!



Vintage is often talked about as either average, or amazing. An average vintage may happen during a year that has extreme weather situations, from cool to hot or rain to snow! However, exciting vintages occur in years when certain conditions line up that we cannot quite put our finger on. The 2021 and the 2023 vintages were similar in weather conditions. Cool nights in the low 60s with day time highs in the upper 80s. Perfect weather to ripen wine grapes. 2021 vintage wines are dense and smooth, with brooding characteristics. 2022 was a heavy frost year where many vines produced a small crop or none at all, which affected the 2023 vintage. 2023 was a banner year for California wines, and especially for El Dorado wines. The 2021 & 2023 wines are alike in their structure, sharing similar tannin depth and richness, but the 2023 vintage created wine with deep red color like we've never seen. Aromas and flavors are intense and compacted, with layers of complexity developing as they age.

Wine & Spirits
TOP 100
LAVA CAP

The Jones Family

TASTING ROOM HOURS: 10AM - 5PM DAILY

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QUARTERLY WINE CLUB RELEASE



GRENACHE 2023

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

CABERNET FRANC 2022

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

PETITE SIRAH 2021

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