

# LAVA CAP

WINERY



*Founded in 1981, Lava Cap Winery is a third-generation family farm, located in the Sierra Foothills, at an elevation of 2,700ft. The winery and Estate Vineyards are located on a unique outcropping of volcanic soil, the inspiration for the wineries name. The result of elevation and distinct soils are wines that erupt with flavor.*



## 2024 CHARDONNAY

### VINEYARD NOTES

Our Chardonnay is one of the highest elevation Chardonnays in Northern California and the West Coast. We have six Chardonnay blocks ranging from 2,400 to 2,700 feet in elevation on our Estate Vineyards. Each plot is planted in volcanic soil of varying depths and aspects. We also have a combination of head-trained and cordon-trained vines, with four different clones chosen to fit the conditions of each block.

The majority of these blocks face northwest on a gentle slope composed of finely decomposed volcanic debris. The vines receive the most sun during the mornings and are protected from warm evening heat, allowing for ample ripening while preserving freshness and vibrancy.

### WINEMAKER NOTES

Our Chardonnay is 50% barrel fermented in French, Slavonian, and Hungarian oak barriques, and 50% in stainless steel. Fermentation takes 3-4 weeks, after which the wine is stirred on the lees, resulting in a rich finish that complements bright flavors of lemon and green apple. 50% of the wine undergoes malolactic fermentation, while the remainder does not, to preserve acidity and vibrancy. The wine is aged in a combination of stainless steel, French, Slavonian, and Hungarian oak barrels, of which 10% are new. Bright and fresh, this wine truly shows its high elevation heritage, with notes of lemon, green apple, and brioche.

### TECHNICAL INFORMATION

Harvest Dates: September 2024

Vineyard: Lava Cap Estate

Elevation: 2,400ft-2,700ft

Aging: 6 months on lees in French and Savonian Oak, 10% new

Cases Produced: 3500

Alc.: 14.5%

pH: 3.4

TA: 6.2

Residual Sugar: 0.0 g/L

**92 PTS**  
JAMES  
SUCKLING