

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.

2023 PETITE SIRAH

VINEYARD NOTES

As One of Northern California's highest elevation Cabernet Sauvignon's, this is true mountain wine. At 3,000ft, the cooling impact of elevation results in a climate that is nearly identical in terms of growing degree days to St. Helena in the Napa Valley, but with the advantage of a greater quality and quantity of sunlight that arises from the increased UV intensity at elevation and our lack of daytime fog.

Our 2023 Petite Sirah is built from two granite-driven sites in El Dorado County. The South Fork Vineyard, perched on granite overlooking the American River just around the corner from Lava Cap, contributes depth, density, and the dark-fruit core that defines the wine. The Soge Vineyard in Fair Play, rooted in rocky decomposed granite, brings lift—bright red fruit, aromatic precision, and natural acidity that keeps the wine energetic from first sip through the finish.

WINEMAKER NOTES

Fruit was harvested at optimal maturity to capture Petite Sirah's signature structure while preserving freshness. Primary fermentation took place in stainless steel, with a focus on extracting polished, age-worthy tannins without sacrificing vibrancy. Following fermentation, the wine was aged approximately 24 months in neutral French oak, allowing the tannins to knit and soften while keeping the fruit and site expression front and center.

The 2023 Petite Sirah opens with expressive aromas of blackberry, blueberry, and clove, followed by a full-bodied palate packed with dark berry fruit and savory spice. True to the variety, the structure is commanding, yet the finish is framed by big tannins and ample acidity, giving the wine both power and poise.

Petite Sirah loves richness. Pair with braised short ribs, ribeye, lamb shanks, brisket, or anything off the grill—the wine's tannin and acidity are tailor-made for fat and char.

TECHNICAL INFORMATION

Harvest Dates: October 2023

Vineyard: South Fork Vineyard and Soge Vineyard

Elevation: 2,400ft-2,700ft

Aging: 24 months, 100% French Oak, 30% new

Cases Produced: 500

Alc.: 13.3%

pH: 3.40

TA: 6.5

Residual Sugar: 0.0 g/L

