

LAVA CAP WINERY



2024 ESTATE SAUVIGNON BLANC

ABOUT LAVA CAP

Founded in 1981, Lava Cap Winery is a third generation family farm, located in the Sierra Foothills, at an elevation of 2,400FT-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.

VINEYARD NOTES

The 2024 Sauvignon Blanc is from two blocks at our Estate. Both are grown on volcanic soils, with one capturing the warm summer sun due to its south west exposure, leading to ripe tropical fruit. The other, one of our oldest blocks, is north facing, and planted adjacent the winery on shallow, rocky soil. The gnarly, old vines, which are now nearly 40 years old, contribute vibrancy, aromatic intensity and the blend.

WINEMAKER NOTES

Our two Sauvignon Blocks blocks are picked and fermented separately, using select yeast to bring out this varietals signature expressiveness. Both blocks are fermented over a long period at low temperatures. After fermentation, the two lots are blended, and the wine is aged on its fine lees in stainless steel tanks for 4 months prior bottling, with no malolactic fermentation taking place. 5% of the blend was aged in new Acacia oak for additional texture and aromatics.

A vibrant and expressive Sauvignon Blanc, the 2024 greets the nose with citrus, cut grass, lychee, and honeydew. On the palate the wine shows bright flavors of tropical fruit, followed by a refreshing and vibrant finish.

TECHNICAL INFORMATION

Harvest Dates: September 2024

Vineyard: Lava Cap Estate

Elevation: 2600ft

Aging: 4 months, 95% stainless steel, 5% Acacia barrels

Cases Produced: 700

Alc: 13.5%

PH: 3.3

TA: 6.5

pts