

LAVA CAP WINERY



2025 ESTATE SAUVIGNON BLANC ESTATE BOTTLED

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 2025 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 together, 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 3 months prior bottling, with no malolactic fermentation taking place.

A vibrant and expressive Sauvignon Blanc, the 2025 shows incredible acidity, vivid citrus, cut grass, lychee, and honeydew. On the palate the wine shows bright flavors of tropical fruit, followed by a refreshing finish.

TECHNICAL INFORMATION

Harvest Dates: September 2025

Vineyard: Lava Cap Estate

Elevation: 2600ft

Aging: 3 months, 100% stainless steel

Cases Produced: 1000

Alc: 14.5%

PH: 2.95

TA: 7.5

pts