



Vineyard:

Located at the top of Spring Mountain (2025 ft elevation) and planted to Cote-Rotie vine selections on Aiken Soils (red-Volcanic Andesidic soils). This one acre lot produces less than 2 tons and exhibits very unique flavor profiles reminiscent of the Northern Rhone Valley in France.

Technical Notes:

Harvest Date: October 15th 2005

Harvest Chemistry: Brix: 26.5 Total Acidity: 4.7 g/L pH: 4.06

Vinification: Destemmed in to two one ton fermenters, cold soaked for 4 days then natural fermentation began pumped over 2-3 times per day and pressed near dryness. Racked to barrels for natural malolactic fermentation (MLF) and again post MLF, then aged for 18 months in barrel. Racked prior to bottling and rough filtered.

Barrel Program: 100% neutral french oak

Wine Chemistry: Alc. v/v: 14.5% pH: 3.97 Total Acidity: 5.3 g/L RS: 0.05 g/L

Bottled: March 23rd, 2007 **Cases:** 103 cases



LAVA VINE VINEYARDS

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