

PHIFER
PAVITT
2012 PHIFERPAVITTWINE.COM

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NAPA VALLEY
CABERNET SAUVIGNON
a.k.a. DATE NIGHT...

VINEYARD: Arthur Spencer and his family farm this vineyard 100% organically. The result is stunning Bordeaux fruit that draws all its cues from superior soils and microclimates. Arthur sets the bar high and our goal is to reveal this exquisite terroir in every bottling.

GROWER: Arthur Spencer for his family's Temple Family Vineyards

HARVEST: October 19 and 20, 2012

BRIX: hand picked & sorted at 25.9 Brix

FERMENT: temp controlled stainless steel tanks with a small portion punched down in small open top fermenters.

ELEVAGE: 18 months in 75% new 225 Liter French oak barrels

ALCOHOL: 15.1%

PRODUCTION: 980 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES: A rich, wild and densely layered wine that seems to evolve endlessly in the glass. Aromas of melted chocolate, licorice, and garden roses, with hints of fire roasted meats, crushed rocks, and savory brown butter. This wine wows the palate, wasting no time as flavors come through fast, focused and silky. A plush wave of velvety mouth-coating tannins frames the black fruits, cocoa, tar, tobacco, caramel, and butterscotch. Each successively decadent note circling and swirling in harmony. Drink now or cellar through 2035.