

PHIFER
PAVITT
PHIFERPAVITTWINE.COM
2013

2013 PHIFER PAVITT
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 12 and 13, 2013

BRIX: hand picked & sorted at 26.2 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: 14.5%

PRODUCTION: 902 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES: A dense and luscious tour de force of massive complexity, as if it were composed of a multitude of wines all rolled into one. Beautifully brash and delicately nuanced, it opens with an impossibly rich nose. The wine washes across the palate in dense waves of black and purple fruits, black cherries, and succulent cassis, all wrapped in gobs of velvety tannins that turn silky and smooth on the long finish. Yet there is an ancestral minerality at play here that portends the evolution sure to come over the next 15 to 25 years.