



PHIFER PAVITT

2014 RESERVE CABERNET SAUVIGNON

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 7 and 8, 2014

BRIX: hand picked & sorted at 26.7 Brix

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

ELEVAGE: 18 months in 100% new 225 Liter French oak barrels

ALCOHOL: 14.7%

PRODUCTION: 78 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES:

The dark brooding stallion of the stable. Muscular and wild. Polished and poised. Aromas of char roasted red meat, dried blackberry, toasted almond, grenadine, sassafras, black tea, hints of caramel, and rolled tobacco. On the palate, cracked black pepper, ripe blackberry, grilled meat, wrapped in thick bands of lavish tannins, undulating waves of rich sweet tobacco, and a rush of bold dark chocolate cherries with hints of espresso bean and vanilla on the seemingly infinite finish. Drink now or cellar through 2037.

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