



PHIFER PAVITT

2015 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 10 & 11, 2015

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: 101 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES:

A wine that will take you all the way there and back again. Dense and dark. with aromas of hickory, tobacco leaf, chocolate cake, orange zest, cranberry, and toasted coconut. The palate brings it home, with layered flavors of black toffee, primary black grape flesh, rhubarb, juicy black cherries, and tapenade. Super full with amazing length. Drink now through 2039.

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