



PHIFER PAVITT

2015 XROADS CABERNET SAUVIGNON

AVA: Yountville

VINEYARD: Grigsby

GROWER: Rocca Family Vineyards

HARVEST: Early October, 2015

BRUX: hand picked & sorted at 27 Brix

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

ELEVAGE: 18 months in 70% new 225 Liter French oak barrels

ALCOHOL: 14.7%

PRODUCTION: 138 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES:

A supremely sensual wine, that offers something beyond more. Aromas of blackberry preserves, raspberries, vanilla bean, juicy fruit, peppermint, rich roasted meats, and cozy cinnamon spice. The focused unctuousness of the mid palate turns creamy and round with gobs of black and blue fruits, juicy red apples, toasted coriander, and a supple well-heeled finish. Drink now through 2035.

4660 Silverado Trail Calistoga California 94515

(p) 707 942 4787 (f) 707 737 0311 www.phiferpavittwine.com