PHIFER PAVITT

wine

2013 DATE NIGHT SAUVIGNON BLANC

DATE NIGHT is the 'proof' of Shane and Suzanne Pavitt's dedicated commitment to a weekly date night.

Tasting Notes: This wine is an openly flirty and vivacious wine with aromas of pineapples, juicy white peaches, orange zest, and Key lime pie. The palate lands full, fat and zesty, with Creme fraiche, a hint of bright green apple, and then a multi-layered wave of all the succulent stone fruits of summer, finishing with a thirst quenching tang that calls for yet another sip. Drink now through 2020.

Winemaking Details: Fruit was harvested in the cold early morning hours of August 20. Grapes were then pressed whole cluster to tank and fermented on two special yeast strains particularly suited to enhancing the Sancerre qualities inherent in the ripe Sauvignon Blanc juice. After extended cold fermentation, the wine was held in a combination of small stainless steel barrels and tanks for six months, with weekly stirring of the lees, prior to final blending and bottling.

APPELLATION/GROWING REGION: Napa County - Pope Valley

VINEYARD: Juliana Vineyards

FARMED: Organically

VARIETAL CONTENT: 100% Sauvignon Blanc

HARVEST: Hand picked August 20, 2013

FERMENT: Temperature controlled stainless steel tanks

BOTTLED: March 2014

ALCOHOL: 14.5%

AT HARVEST: pH 3.2, BRIX 24.9

FINING: none

CASES PRODUCED: 588

WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

NATIONAL SUGGESTED RETAIL PRICE: \$30.00