PHIFER PAVITT

wine

2014 DATE NIGHT SAUVIGNON BLANC

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

Tasting Notes: Lively and intense, with concentrated aromas of pineapple, lemon zest, key lime pie, and spun sugar. The focused palate swirls around a vibrant thirst-quenching core of Meyer lemon, creme fraiche, and white stone fruits that echo with the zesty flavors of summer porch-swing sipping. Drink now or cellar and enjoy through 2020.

Winemaking Details: Fruit was harvested in the cold early morning hours. 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 15, 2014

FERMENT: Temperature controlled stainless steel tanks

BOTTLED: February 2015

ALCOHOL: 14.5%

AT HARVEST: pH 3.2, BRIX 24.5

FINING: none

CASES PRODUCED: 600

WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt