PHIFER PAVITT

wine

2020 DATE NIGHT SAUVIGNON BLANC

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

Tasting Notes: Opens with luscious heady aromas of white peach, kiwi, tangerine juice, pineapple, and limes. On the palate it is bold, round and refreshing, layered with flavors of homemade lemon bars, cold peach juice, nectarine flesh, sweet grapefruit, fig jam, and pie crust.

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 30 & Setpember 1, 2020 FERMENT: Temperature controlled stainless steel tanks

BOTTLED: February 2021

ALCOHOL: 14.5%

AT HARVEST: pH 3.52, BRIX 24.8

FINING: none

CASES PRODUCED: 554

WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt