

## 2006 DATE NIGHT CABERNET SAUVIGNON

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

**Winemaker Ted Osborne describes the wine:** “This is a perfectly proportioned Napa Cab, remarkable in its exquisite balance. Aromatically complex, espresso, black cherry, olive and sweet pipe tobacco, with undercurrents of chocolate truffles and ripe plum. On the palate, a sensual mix of lush fruit, milk chocolate and spice. Elegant fine grained tannins give way to spicy blackberry, espresso bean, plum and nectarine. All repeated in the long mouth-coating finish. **(Enjoy from 2009 until 2018.)**

**Winemaking Details:** Extended cold-soak maceration period prior to “wild” yeast fermentation. Wine spent 3 weeks on the skins before draining and pressing straight to barrel where it underwent “wild” malolactic fermentation. The wine was racked only once during its 17 months in barrel. In short, our philosophy is one of minimal intervention in pursuit of the most natural and harmonious winemaking style possible.

**APPELLATION/GROWING REGION:** Napa County – Pope Valley

**VINEYARD:** Temple Family Vineyards

**AGE OF VINES:** 14 years old

**FARMED:** Organically

**VARIETAL CONTENT:** 98% Cabernet Sauvignon, 2% Petite Verdot

**HARVEST DATE:** October 2006

**HARVEST PROCEDURE:** Picked by hand during the chill of dawn, then destemmed, sending the whole, unbroken berries straight to the fermenter for extended cold soak.

**FERMENT:** temperature controlled stainless steel tanks

**YEAST:** Wild

**TIME IN OAK / TYPE OF OAK:** 17 months in 65% new 60 gallon French oak barrels

**BOTTLED:** Spring 2008

**ALCOHOL:** 14.7%

**BRIX AT HARVEST:** 26.5

**TA:** .45

**pH:** 3.8

**FINING:** none

**CASES PRODUCED:** 275

**PROPRIETERS:** Suzanne Phifer Pavitt & Shane Pavitt

**WINEMAKER:** Ted Osborne

**NATIONAL SUGGESTED RETAIL PRICE:** \$75.00

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