

PHIFER
PAVITT
2007 PHIFERPAVITTWINE.COM

**2007 PHIFER PAVITT
NAPA VALLEY
CABERNET SAUVIGNON
a.k.a. DATE NIGHT...**

VINEYARD: Arthur Spencer and his family farm this vineyard 100% organically. The result is stunning Bordeaux fruit that draws all its cues from superior soils and microclimates. Arthur sets the bar high and our goal is to reveal this exquisite terroir in every bottling.

GROWER: Arthur Spencer for his family's Temple Family Vineyards

HARVEST: October 12, 2007

BRIX: decadently ripe and succulent fruit, hand picked, sorted and straight to the fermenter

FERMENT: extended cold soak maceration, wild yeasts, finished in toasted French oak barrels

ELEVAGE: 17 months in 70% new 60 gallon French oak barrels

pH: 3.84

ALCOHOL: 14.8%

PRODUCTION: 372 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES: An extremely dense, multi-layered, and altogether mesmerizing wine. Opens with aromas of blueberries, quince jelly, framboise, and marzipan. On the palate the wine unleashes a silky wallop of black fruits, caramel, truffled chocolates, fresh plums, Christmas spices, and black tea. The melange of flavors is joined by a deep toasty char as they echo throughout the ridiculously long finish. (Enjoy from 2010 until 2025 and beyond.)