

PHIFER
PAVITT
2009
PHIFERPAVITTWINE.COM

**2009 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 30, 2009

BRIX: decadently succulent fruit, hand picked & sorted at 25.1 Brix

FERMENT: temp controlled stainless steel tanks with a small portion punched down in small open top fermenters.

ELEVAGE: 19 months in 70% new 60 gallon French oak barrels

ALCOHOL: 14.5%

PRODUCTION: 513 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES: A Napa Cabernet tour de force, with aromas of bramble berry, loads of cocoa, toasted marshmallow, bacon fat, candied cherries, cinnamon, and a subtle perfume of ripe stone fruits. On the palate, this is a dense and tightly wound offering with flavors of cherry, pomegranate, and dark chocolate, with persistent cigar and leather, all framed in an exquisitely balanced and seamless package. Drink now through 2030.