



**2005 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: a nearly ice cold October morning

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 barrel, 65% new French Oak

pH: medium

ALCOHOL: 14.6%

PRODUCTION: 300 cases

TASTING NOTES: Opens with intoxicating aromas of fresh berries, dark chocolate, cut hay, rhubarb, and wild herbs. Then bursts onto the palate with massive brooding dark fruits, accented with chaparral spices, refined toasty oak, tobacco, tea leaves and leather. All that ripeness though is held up with an elegant array of structured and chewy tannins. The finish is focused and long. This is Napa Cabernet at its hedonistic best. Drink 2008 to 2015.