



**2008 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 17, 2008

BRIX: decadently succulent fruit, hand picked & sorted at 25.4 Brix

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

ELEVAGE: 19 months in 75% new 60 gallon French oak barrels

pH: 3.9

ALCOHOL: 14.5%

PRODUCTION: 223 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES: An altogether elegant and sophisticated wine. Complex aromas of toffee, ripe black cherries, black licorice, tobacco, Christmas spice, and cocoa. On the palate it's a classic Bordeaux beauty, at once dense and approachable with flavors of grenadine, black tar, and cherry pie that dance over a weave of chewy silky tannins. Extremely balanced, the finish lasts for minutes, resonating a fine mix of plum, cinnamon, and pomegranate. For long-term aging. (Best now through 2028.)