

PHIFER PAVITT

wine

2010 DATE NIGHT CABERNET SAUVIGNON

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

Winemaker Ted Osborne's tasting notes: Fascinating in its sheer density of flavor, this is a beautifully balanced Bordeaux, brimming with powerful dark berry, pomegranate, cinnamon stick and chocolate brownies. On the palate, immense, bright, and deep, with a summer's worth of fresh berries, velvety tannins, and a hint of chewy dark chocolate that turns to smooth textured vanilla on the satisfying finish. Drink now through 2030.

Winemaking Details: Extended cold-soak maceration period prior to "wild" yeast fermentation. Wine spent 3 weeks on skins before draining and pressing straight to barrel where it underwent "wild" malolactic fermentation. The wine was racked only once during its 19 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: 21 years old

FARMED: Organically

VARIETAL CONTENT: 99% Cabernet Sauvignon, 1% Petite Verdot

HARVEST DATE: October 26 and 27, 2010

HARVEST PROCEDURE: Hand picked in the cold midnight, then destemmed, sending the whole, unbroken berries straight to the fermenter for five days of extended cold soak.

FERMENT: Temperature controlled stainless steel tanks.

YEAST: Indigenous

TIME IN OAK / TYPE OF OAK: 19 months in 80% new 60 gallon French Oak barrels

BOTTLED: August 2012

ALCOHOL: 14.5%; **TA:** .62; **pH:** 3.89

BRIX AT HARVEST: 25.4 - 26.2

FINING: none

CASES PRODUCED: 561

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne