PHIFER PAVITT

wine

2013 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: A dense and luscious tour de force of massive complexity, as if it were composed of a multitude of wines all rolled into one. Beautifully brash and delicately nuanced, it opens with an impossibly rich nose of grilled plums, toffee, crushed summer blackberries, black tar, cardamon, and maple smoke. The wine washes across the palate in dense waves of black and purple fruits, black cherries, and succulent cassis, while somehow maintaining a vibrant mouth-quenching energy, all wrapped in gobs of velvety tannins that turn silky and smooth on the long finish. Yet there is an ancestral minerality at play here that portends the evolution sure to come over the next 15 to 25 years.

Winemaking Details: Extended cold-soak maceration period prior to "wild" yeast fermentation. Wine spent 4 weeks on skins before draining and pressing straight to barrel where it underwent "wild" malolactic fermentation. The wine was racked only once during its 18 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: Arthur Spencer for his family's Temple Family Vineyards

AGE OF VINES: 24 years old

FARMED: Organically

VARIETAL CONTENT: 97.5% Cabernet Sauvignon, 2.5% Petite Verdot

HARVEST DATE: October 12 and 13, 2013

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

FERMENT: Mix of temperature controlled stainless steel, and open top fermenters

YEAST: Indigenous

TIME IN OAK / TYPE OF OAK: 18 months in 75% new 225 Liter French Oak barrels

BOTTLED: May 2015

ALCOHOL: 14.5%; TA: .55; pH: 3.89

BRIX AT HARVEST: 26.2

FINING: none

CASES PRODUCED: 902 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne