

PHIFER PAVITT

wine

2016 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: Luscious and fruit forward with aromas of raspberries, red roses, chocolate covered black cherries, cocoa nougat, sarsaparilla, strawberries, black olives, and fresh ocean air. The palate opens silky smooth, dripping with milk chocolate, deep and rich with leather, tobacco leaf, meaty plum flesh, hints of tangy skins, fruit rollups and baskets of fresh summer fruit. Drink now through 2039.

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 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: Arthur Spencer for his family's Temple Family Vineyards

AGE OF VINES: 27 years old

FARMED: Organically

VARIETAL CONTENT: 98% Cabernet Sauvignon, 2% Petite Verdot

HARVEST DATE: October 12 and 13, 2016

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 80% new 225 Liter French Oak barrels

BOTTLED: May 2018

ALCOHOL: 14.8%; TA: .6; pH: 3.88

BRIX AT HARVEST: 25.8

FINING: none

CASES PRODUCED: 1095 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne