PHIFER PAVITT

wine

2017 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: Welcoming and luxurious, with aromas of crushed cherries, milk chocolate, flambéed cherries, toasted almonds, black cherry juice, warm croissants, black tar, strawberry candy, and hints of Christmas spice. On the palate, an ultra rich and luxurious treat, with gobs of chocolate, uber silky velvety tannins, fresh cherry juice, black berries, raspberries, walnuts, molasses, salted carmel, finishing deep and long, with flavors that seem to go on forever. 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: 28 years old

FARMED: Organically

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

HARVEST DATE: October 19, 2017

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: 19 months in 82% new 225 Liter French Oak barrels

BOTTLED: May 2018

ALCOHOL: 14.7%; TA: 5.9; pH: 3.89

BRIX AT HARVEST: 26

FINING: none

CASES PRODUCED: 954 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne