## PHIFER PAVITT

wine

## 2018 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 fleshy, muscular Napa Cab with aromas of blackberry juice, cocoa powder, coriander, graphite, ripe raspberries, toffee, toasted marshmallow, honeycomb, graphite, and maple glaze. On the palate there's a youthful energy, with a one-two-punch that's at once massively structured and fruitfully bold. Gobs of ripe black fruits further focus toward pure caramel, cocoa, mocha richness, with layers of blackberry, cinnamon, and black cherry juice that never let up, echoing through the powerful and lengthy finish. Enjoy 2022-2037.

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 22 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: 29 years old

FARMED: Organically

VARIETAL CONTENT: 97% Cabernet Sauvignon, 3% Petite Verdot

HARVEST DATE: October 14, 2018

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: 22 months in 83% new 225 Liter French Oak barrels

**BOTTLED:** September 2020

ALCOHOL: 14.8%; TA: 5.8; pH: 3.91

BRIX AT HARVEST: 26.8

FINING: none

CASES PRODUCED: 910 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne