

PHIFER
PAVITT
2006 PHIFERPAVITTWINE.COM

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NAPA VALLEY
CABERNET SAUVIGNON
a.k.a. DATE NIGHT...

VINEYARD: Arthur Spencer and his family farm this vineyard 100% organically. The result is stunning Bordeaux fruit that draws all its cues from superior soils and microclimates. Arthur sets the bar high and our goal is to reveal this exquisite terroir in every bottling.

GROWER: Arthur Spencer for his family's Temple Family Vineyards

HARVEST: October 2006

BRIX: 26.5

FERMENT: extended cold soak maceration, wild yeasts, finished in toasted French oak barrels

ELEVAGE: 17 months in barrel, 65% new French Oak

pH: 3.8

ALCOHOL: 14.7%

PRODUCTION: 275 cases

TASTING NOTES: This is a perfectly proportioned Napa Cab, remarkable in its exquisite balance. Aromatically complex, espresso, black cherry, olive and sweet pipe tobacco, with undercurrents of chocolate truffles and ripe plum. On the palate, a sensual mix of lush fruit, milk chocolate and spice. Elegant fine grained tannins give way to spicy blackberry, espresso bean, plum and nectarine. All repeated in the long mouth-coating finish.