

PHIFER
PAVITT
2011
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2011 PHIFER PAVITT
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 27 and 28, 2011

BRIX: hand picked & sorted at 25.9 Brix

FERMENT: temp controlled stainless steel tanks with a small portion punched down in small open top fermenters.

ELEVAGE: 18 months in 75% new 225 Liter French oak barrels

ALCOHOL: 14.5%

PRODUCTION: 875 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES: Sublime and beautifully structured, with an almost chocolatier derived palate of flavors. Opens with a tantalizing wave of black plums, summer strawberries, toffee, and hints of zesty spices. On the palate, deep red cherry and toasted almonds come wrapped in smooth caramel and creamy chocolate, lightly dusted with dark cocoa accents. The sensually complex mouthfeel arrives in a vibrantly swirling, multi-layered tannic melange, rich in vanilla and roasted marshmallow. Drink now through 2039.