



PHIFER PAVITT

2013 RESERVE CABERNET SAUVIGNON

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 12 and 13, 2013

BRIX: hand picked & sorted at 26.2 Brix

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

ELEVAGE: 18 months in 100% new 225 Liter French oak barrels

ALCOHOL: 14.5%

PRODUCTION: 50 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

TASTING NOTES:

A voluptuous and hedonistic offering. Dense and heady aromas of espresso, dark cocoa, sweet tea, chocolate cake, and black raspberries. The ultra decadent palate unfolds bold and succulent with flavors of juicy black plums, milk chocolate, christmas spices, blackberries, toasted marshmallow, and hints of sweet tobacco, amid silky smooth tannins and a certain sort of flirtatious persistence that begs another taste. Drink now or cellar through 2036.

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