

PHIFER PAVITT

wine

2014 RESERVE CABERNET SAUVIGNON

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

Tasting Notes: The dark brooding stallion of the stable. Muscular and wild. Polished and poised. Aromas of char roasted red meat, dried blackberry, toasted almond, grenadine, saffron, black tea, hints of caramel, and rolled tobacco. On the palate, cracked black pepper, ripe blackberry, grilled meat, wrapped in thick bands of lavish tannins, undulating waves of rich sweet tobacco, and a rush of bold dark chocolate cherries with hints of espresso bean and vanilla on the seemingly infinite finish.

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 raked only once during its 18 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: 25 years old

FARMED: Organically

VARIETAL CONTENT: 100% Cabernet Sauvignon

HARVEST DATE: October 7 and 8, 2014

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: 18 months in 100% new 225 Liter French Oak barrels

BOTTLED: May 2016

ALCOHOL: 14.7%; **TA:** .59; **pH:** 3.92

BRIX AT HARVEST: 26.7

FINING: none

CASES PRODUCED: 78 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne