PHIFER PAVITT

wine

2014 XROADS CABERNET SAUVIGNON

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

Tasting Notes: A show-stopping Napa Cab in its exquisite tannic structure and distinct personality that demands attention from the first sip. Aromas of melted milk chocolate, roasted herbs, dry aged cheeses, licorice, and ripe ruby apple pie spice. The lengthy palate opens and closes with a massive wall of perfect tannins, intellectually complex and hedonistically undeniable, with a rich chewy meaty center, brimming with juicy dark fruits and sensual red cherries. The finish is long and flavors echo across the palate and linger on the mind.

APPELLATION/GROWING REGION: Yountville VINEYARD: Grigsby Vineyard VARIETAL CONTENT: 100% Cabernet Sauvignon HARVEST DATE: September 25, 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 CONFIRM YEAST: Indigenous TIME IN OAK / TYPE OF OAK: 18 months in 70% new 225 Liter French Oak barrels BOTTLED: May 2016 ALCOHOL: 14.7%; TA: .59; pH: 3.92 BRIX AT HARVEST: 27 CASES PRODUCED: 150 cases PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt WINEMAKEB: Ted Osborne