PHIFER PAVITT

wine

2021 DATE NIGHT SAUVIGNON BLANC

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

Tasting Notes: Wonderfully inviting aromas of Honeysuckle, sugar cookie, pears, honeydew melon, pineapple, fruit cocktail, jasmine, lemon merengue, fresh whipped cream, hints of Granny Smith apple, cinnamon dust, and fresh nectarine. On the palate, rich, supple and bright, with mandarin orange, white peaches, silky lime popsicle, honey, peach sorbet, salt water taffy and apricot nectar.

Winemaking Details: Fruit was harvested in the cold early morning hours. Grapes were then pressed whole cluster to tank and fermented on two special yeast strains particularly suited to enhancing the Sancerre qualities inherent in the ripe Sauvignon Blanc juice. After extended cold fermentation, the wine was held in a combination of small stainless steel barrels and tanks for six months, with weekly stirring of the lees, prior to final blending and bottling.

APPELLATION/GROWING REGION: Napa County - Pope Valley

VINEYARD: Juliana Vineyards

FARMED: Organically

VARIETAL CONTENT: 100% Sauvignon Blanc

HARVEST: Hand picked August 13, 2021

FERMENT: Temperature controlled stainless steel tanks

BOTTLED: February 24, 2022

ALCOHOL: 14.5%

AT HARVEST: pH: 3.31 BRIX: 23.8

FINING: none

CASES PRODUCED: 290
WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt