PHIFER PAVITT

wine

2019 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: Aromas of brambly blackberry juice, hazelnut, Maraschino cherries, toasted pistachio, fresh blueberry, baked apple, oolong tea, red velvet cake, black plums, with hints of pipe tobacco, pencil shavings, fresh leather and white pepper. On the palate, a complex and ultra-concentrated tour de force, brimming with dark black cherries, ripe blackberry compote, warm fudge brownies, pomegranate, rich pastry crust, luxurious dark chocolate, with hints of espresso. Exquisitely structured, impeccably textured. This wine will only benefit with some age in the cellar, but if drinking young, we recommend decanting. (Drink now through 2047)

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 racked only once during its 19 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: 30 years old
FARMED: Organically
VARIETAL CONTENT: 96% Cabernet Sauvignon, 4% Petite Verdot
HARVEST DATE: October 21, 2019
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: 19 months in 83% new 225 Liter French Oak barrels
BOTTLED: May 27th, 2021
ALCOHOL: 14.8%; TA: 5.85; pH: 3.92
BRIX AT HARVEST: 25.6
FINING: none
CASES PRODUCED: 849 cases
PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt
WINEMAKER: Ted Osborne