

PHIFER PAVITT

wine

2022 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: Delivering a bold expression of remarkable structure and poise. Aromas of black cherry compote, rose petals, and baking spice open the experience, followed by a cascade of flavors—dark chocolate truffle, ripe blackberry, cigar box, crushed violet, and forest floor. Mid-palate notes of spiced raspberry, espresso, and black currant evolve into a lingering finish of toasted hazelnut, brûlé, and dried fig. The tannins are velvety and refined, offering a silky, enveloping mouthfeel from start to finish. (Drink now through 2049)

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: 23 years old

FARMED: Organically

VARIETAL CONTENT: 98% Cabernet Sauvignon, 2% Petite Verdot

HARVEST DATE: October 11, 2022

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: 22 months in 85% new 225 Liter French Oak barrels

BOTTLED: May 2024

ALCOHOL: 15.5%; TA: 4.9; pH: 4

BRIX AT HARVEST: 25.8

FINING: none

CASES PRODUCED: 728 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

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