

PHIFER PAVITT

wine

2021 RESERVE CABERNET SAUVIGNON

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

Tasting Notes: A force of nature—bold, powerful, and irresistibly refined. You are drawn in by a lush medley of dried blackberry, toasted almond, new leather, and black pepper, with whispers of caramel and rolled tobacco. Each sip is wrapped in velvety tannins, indulgent and luxurious. The finish coats the palate with a smooth, lasting warmth, leaving behind a delicate trace of espresso and vanilla.

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 21 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: 31 years old

FARMED: Organically

VARIETAL CONTENT: 96% Cabernet Sauvignon, 4% Petite Verdot

HARVEST DATE: September 30-October 1, 2021

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 100% new 225 Liter French Oak barrels

BOTTLED: May 2022

ALCOHOL: 15.5%; TA: 5.85; pH: 3.9

BRIX AT HARVEST: 25.1

FINING: none

CASES PRODUCED: 100 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt