

PHIFER PAVITT

wine

2022 RESERVE CABERNET SAUVIGNON

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

Tasting Notes: A study in strength and sophistication—commanding, expressive, yet effortlessly graceful. Aromas of ripe black plum, roasted hazelnut, worn saddle leather, and cracked cocoa invite you in, accented by subtle hints of honeyed oak and spiced tobacco leaf. The palate flows with supple richness, framed by fine-grained tannins that feel both generous and composed. A lingering finish unfolds with layers of dark chocolate, molasses, and a gentle echo of vanilla bean, leaving a warm, enduring impression of balance and depth.

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 raked 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: 100 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt