

PHIFER PAVITT

wine

2022 XROADS CABERNET SAUVIGNON

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

Tasting Notes: A confident expression of depth and allure, the 2022 vintage unfolds with a luxurious bouquet—blackberry compote, cherry liqueur, dried rose petal, warm sandalwood, and baking spice. The palate glides with polished intensity, revealing layers of ripe fig, cocoa nib, worn suede, and a flicker of blood orange zest. As it evolves in the glass, nuances of anise seed, candied violet, and spiced tobacco come forward, culminating in a poised, enduring finish that resonates with quiet power and poise.

APPELLATION/GROWING REGION: Yountville

VINEYARD: Grigsby Vineyard

VARIETAL CONTENT: 100% Cabernet Sauvignon

HARVESTED: September 23, 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: 17 months in 100% new 225 Liter French Oak barrels

BOTTLED: May 2023

ALCOHOL: 15%; TA: 5.9; pH: 3.9

BRIX AT HARVEST: 25.2

CASES PRODUCED: 308 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne