

PHIFER PAVITT

wine

2023 RESERVE PETIT VERDOT

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

Tasting Notes: Deep, radiant purple in the glass, with expressive aromas that leap forward. Black cherry juice and baked plum lead into blackberry and fig jam, lifted by hints of lilac and lavender. Layers of Madagascar vanilla, cherry marzipan, and almond roca mingle with subtle notes of black tea, espresso bean, roasted herbs, and chocolate ganache.

On the palate, the texture is velvety and rich, with waves of blackberry and blueberry wrapped in dark chocolate and a touch of maple warmth. Complex and beautifully balanced, the wine carries depth and elegance through a long, polished finish.

APPELLATION/GROWING REGION: Napa County – Pope Valley

VINEYARD: Temple Family Vineyards

AGE OF VINES: 14 years old

FARMED: Organically

VARIETAL CONTENT: 100% Petit Verdot

HARVEST DATE: October 14, 2023

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: Open top fermentor

YEAST: Indigenous

TIME IN OAK / TYPE OF OAK: 20 months in 100% new 225 Liter French Oak barrels

BOTTLED: May 2025

ALCOHOL: 15.9%

BRIX AT HARVEST: 24

CASES PRODUCED: 55 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt