PHIFER PAVITT

wine

2023 DATE NIGHT SAUVIGNON BLANC

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

Tasting Notes: A full and lively vintage, with concentrated aromas of Meyer lemon zest, kiwi, clementine, spring flowers, and honeysuckle. On the palate it is rich, supple, and bright with layers of white peach, tangerine, papaya, asian pear juice, key lime pie, and crushed limestone. The wine shines with its hallmark depth, bright character, and complexity. It pairs well with seafood, salads, and sunny days.

Winemaking Details: Fruit was harvested in the cold early morning hours. Grapes were then pressed whole cluster to tank and fermented on two special yeast strains particularly suited to enhancing the Sancerre qualities inherent in the ripe Sauvignon Blanc juice. After extended cold fermentation, the wine was held in a combination of small stainless steel barrels and tanks for six months, with weekly stirring of the lees, prior to final blending and bottling.

APPELLATION/GROWING REGION: Napa County – Pope Valley VINEYARD: Juliana Vineyards FARMED: Organically VARIETAL CONTENT: 100% Sauvignon Blanc HARVEST: Hand picked August 2023 FERMENT: Temperature controlled stainless steel tanks BOTTLED: January 2024 ALCOHOL: 14.5% AT HARVEST: pH: 3.32 BRIX: 23.6 FINING: none CASES PRODUCED: 965 WINEMAKER: Gary Warburton PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt