

PHIFER PAVITT

wine

2012 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 wonderfully vibrant wine with aromas of fresh grapefruit, pastry crust, lemon zest, crushed limestone, and a touch of creme fresh. The palate is both bright and rich, with mouth quenching flavors of stone fruit, lemon lime, mandarin orange, papaya, and vanilla. Drink now through 2018.

Winemaking Details: Fruit was harvested in the cold early morning hours of the last day of August. 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 30-31, 2012

FERMENT: Temperature controlled stainless steel tanks

BOTTLED: March 2013

ALCOHOL: 14.5%

AT HARVEST: pH 3.25, TA 5.2, BRIX 23.9

FINING: none

CASES PRODUCED: 560

WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

NATIONAL SUGGESTED RETAIL PRICE: \$30.00

phiferpavittwine.com datenightwines.com

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