

PHIFER PAVITT

wine

2007 DATE NIGHT CABERNET SAUVIGNON

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

Winemaker Ted Osborne’s tasting notes: An extremely dense, multi-layered, and altogether mesmerizing wine. Opens with aromas of blueberries, quince jelly, framboise, and marzipan. On the palate the wine unleashes a silky wallop of black fruits, caramel, truffled chocolates, fresh plums, Christmas spices, and black tea. The melange of flavors is joined by a deep toasty char as they echo throughout the ridiculously long finish. **(Enjoy from 2010 until 2025 and beyond.)**

Winemaking Details: Extended cold-soak maceration period prior to “wild” yeast fermentation. Wine spent 3 weeks on the skins before draining and pressing straight to barrel where it underwent “wild” malolactic fermentation. The wine was racked only once during its 17 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: Temple Family Vineyards

AGE OF VINES: 15 years old

FARMED: Organically

VARIETAL CONTENT: 97% Cabernet Sauvignon, 3% Petite Verdot

HARVEST DATE: October 12, 2007

HARVEST PROCEDURE: Hand picked in the cold midnight, then destemmed, sending the whole, unbroken berries straight to the fermenter for five days of extended cold soak.

FERMENT: Temperature controlled stainless steel tanks

YEAST: Indigenous

TIME IN OAK / TYPE OF OAK: 17 months in 70% new 60 gallon French oak barrels

BOTTLED: April 2009

ALCOHOL: 14.8%

BRIX AT HARVEST: 26.1

TA: .55

pH: 3.84

FINING: none

CASES PRODUCED: 372

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne