

PHIFER PAVITT

wine

2009 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: A Napa Cabernet tour de force, with aromas of bramble berry, loads of cocoa, toasted marshmallow, bacon fat, candied cherries, cinnamon, and a subtle perfume of ripe stone fruits. On the palate, this is a dense and tightly wound offering with flavors of cherry, pomegranate, and dark chocolate, with persistent cigar and leather, all framed in an exquisitely balanced and seamless package. Drink now through 2030.

Winemaking Details: Extended cold-soak maceration period prior to “wild” yeast fermentation. Wine spent 3 weeks on the skins before draining and basket-pressing straight to barrel where it underwent “wild” malolactic fermentation. The wine was racked only once during its 19 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: 20 years old

FARMED: Organically

VARIETAL CONTENT: 98% Cabernet Sauvignon, 2% Petite Verdot

HARVEST DATE: October 30, 2009

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 with a small portion punched down in small open top fermenters.

YEAST: Indigenous

TIME IN OAK / TYPE OF OAK: 19 months in 70% new 60 gallon French oak barrels

BOTTLED: June 2011

ALCOHOL: 14.5%

BRIX AT HARVEST: 25.1

TA: .52

pH: 3.83

FINING: none

CASES PRODUCED: 513

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne