

PHIFER PAVITT

wine

2011 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: Sublime and beautifully structured, with an almost chocolatier derived palate of flavors. Opens with a tantalizing wave of black plums, summer strawberries, toffee, and hints of zesty spices. On the palate, deep red cherry and toasted almonds come wrapped in smooth caramel and creamy chocolate, lightly dusted with dark cocoa accents. The sensually complex mouthfeel arrives in a vibrantly swirling, multi-layered tannic melange, rich in vanilla and roasted marshmallow. Drink now through 2039.

Winemaking Details: Extended cold-soak maceration period prior to "wild" yeast fermentation. Wine spent 4 weeks on skins before draining and 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: Arthur Spencer for his family's Temple Family Vineyards

FARMED: Organically

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

HARVEST DATE: October 27th & 28th, 2011

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: Mix of temperature controlled stainless steel, and open top fermenters

YEAST: Indigenous

TIME IN OAK / TYPE OF OAK: 19 months in 80% new 225 Liter French Oak barrels

BOTTLED: June 2013

ALCOHOL: 14.5%

BRIX: 25.9 **TA:** 4.05 **pH:** 3.92

FINING: none

CASES PRODUCED: 875 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne