

PHIFER PAVITT

wine

2012 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: A rich, wild and densely layered wine that seems to evolve endlessly in the glass. Aromas of melted chocolate, licorice, and garden roses, with hints of fire roasted meats, crushed rocks, and savory brown butter. This wine wows the palate, wasting no time as flavors come through fast, focused and silky. A plush wave of velvety mouth-coating tannins frames the black fruits, cocoa, tar, tobacco, caramel, and butterscotch. Each successively decadent note circling and swirling in harmony. Drink now or cellar through 2035.

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 18 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

AGE OF VINES: 23 years old

FARMED: Organically

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

HARVEST DATE: October 19 and 20, 2012

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

YEAST: Indigenous

TIME IN OAK / TYPE OF OAK: 18 months in 75% new 225 Liter French Oak barrels

BOTTLED: June 2014

ALCOHOL: 15.1%; **TA:** .59; **pH:** 3.85

BRIX AT HARVEST: 25.9

FINING: none

CASES PRODUCED: 980 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne