

# PHIFER PAVITT

wine

## 2015 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 thick, lush, flavor-packed charismatic rock star. Spellbinding aromas of black cherries, cocoa powder, warm peaches, cream soda, licorice, and cigar box. The palate bursts with crushed velvet raspberry, blackberry preserves, milk chocolate, fresh plums, and rich maple decadence that emanates from the tightly wound core. Drink now through 2038.

**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

**AGE OF VINES:** 26 years old

**FARMED:** Organically

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

**HARVEST DATE:** October 10 and 11, 2015

**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 2017

**ALCOHOL:** 14.7%; **TA:** .57; **pH:** 3.92

**BRIX AT HARVEST:** 26.1

**FINING:** none

**CASES PRODUCED:** 1120 cases

**PROPRIETORS:** Suzanne Phifer Pavitt & Shane Pavitt

**WINEMAKER:** Ted Osborne