

# PHIFER PAVITT

wine

## 2012 RESERVE CABERNET SAUVIGNON

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

**Tasting Notes:** A superstar... sexy, curvaceous and exotic, with enchanting aromas of blackberries, melted toffee, cigar box, warm cherries, cocoa, winter spices, and truffles. The mouthfeel is tantalizingly silky, focused, and chewy, coating the palate with a sweet mix of black and red fruits framed in deep layers of fine grained leathery tannins that build in successive waves over the extremely long finish.

**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 raked 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:** 100% Cabernet Sauvignon

**HARVEST DATE:** October 19 and 20, 2012

**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:** 18 months in 100% new 225 Liter French Oak barrels

**BOTTLED:** June 2014

**ALCOHOL:** 15.1%; **TA:** .6; **pH:** 3.89

**BRIX AT HARVEST:** 26.2

**FINING:** none

**CASES PRODUCED:** 25 cases

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

**WINEMAKER:** Ted Osborne