

PHIFER PAVITT

wine

2017 XROADS CABERNET SAUVIGNON

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

Tasting Notes: Aromas of plum, cherry flesh, fresh roses, whipped cream, snickerdoodle, candied raspberry, currants, chocolate covered cherries, fudge brownies, sugar dusted confections, and garden herbs. On the palate - a rich velvety entry with huckleberry crumble, luscious ripe plum flesh, impossibly expansive and luxuriously appealing, with a long echoing finish.

APPELLATION/GROWING REGION: Yountville

VINEYARD: Grigsby Vineyard

VARIETAL CONTENT: 100% Cabernet Sauvignon

HARVESTED: September 27, 2017

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: 17 months in 75% new 225 Liter French Oak barrels

BOTTLED: May 2019

ALCOHOL: 14.9%; **TA:** 5.7; **pH:** 3.92

BRIX AT HARVEST: 26.9

CASES PRODUCED: 323 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne