

PHIFER PAVITT

w i n e

2015 DATE NIGHT SAUVIGNON BLANC

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

Tasting Notes: Like a cool breeze on a summer day, the lively citrus aromas evolve to white peach with hints of melon and confectionary sugar. On the palate, vibrant, cool and focused, with lemon lime, shave ice, and an elegant minerality, all wrapped in seductive succulence that begs another taste.

Winemaking Details: Fruit was harvested in the cold early morning hours of August 15th. Grapes were then pressed whole cluster to tank and fermented on two special yeast strains particularly suited to enhancing the Sancerre qualities inherent in the ripe Sauvignon Blanc juice. After extended cold fermentation, the wine was held in a combination of small stainless steel barrels and tanks for six months, with weekly stirring of the lees, prior to final blending and bottling.

APPELLATION/GROWING REGION: Napa County – Pope Valley

VINEYARD: Juliana Vineyards

FARMED: Organically

VARIETAL CONTENT: 100% Sauvignon Blanc

HARVEST: Hand picked August 15, 2015

FERMENT: Temperature controlled stainless steel tanks

BOTTLED: January 2016

ALCOHOL: 14.5%

AT HARVEST: pH 3.27, BRIX 24.8

FINING: none

CASES PRODUCED: 850

WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

NATIONAL SUGGESTED RETAIL PRICE: \$30.00

phiferpavittwine.com datenightwines.com

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