PHIFER PAVITT

wine

2016 DATE NIGHT SAUVIGNON BLANC

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

Tasting Notes: Vibrant, pure and focused, with confectionary aromas of lemon drop candy, toasted hazelnuts, peach blossoms, and rolling country hills brimming with springtime's verdant glory. The sumptuous palate opens with a juicy mix of fresh apricots, sweet citrus, Meyer lemon zest, and a persistent quenching lusciousness that teases a subtle obsession. Drink now through 2025.

Winemaking Details: Fruit was harvested in the cold early morning hours of August 22nd. 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 22, 2016

FERMENT: Temperature controlled stainless steel tanks

BOTTLED: January 2017

ALCOHOL: 14.3%

AT HARVEST: pH 3.22, BRIX 25.2

FINING: none

CASES PRODUCED: 1100
WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt