

PHIFER PAVITT
Date Night
Napa Valley



Sauvignon Blanc Pairing – Buttermilk Chicken with the 2013 Phifer-Pavitt Date Night Sauvignon Blanc Napa Valley

August, 2014

Resident Chef, Julie Hoskins of Unexpected Chef experiences some great southern hospitality in Napa Valley and created a great Sauvignon Blanc pairing – Buttermilk Chicken with the 2013 Phifer Pavitt Date Night Sauvignon Blanc Napa Valley!

Some Classy Southern Hospitality

Phifer Pavitt Winery, Calistoga, Napa Valley



From the first moment I met Suzanne Phifer Pavitt, I felt as though I were talking with an old friend. We sat at her cowhide covered table upstairs from her barrel room in what her relatives described as a “pretty fancy barn”. The exterior is classic California Barn-style with 100-year old recycled, re-milled redwood in a traditional board and batten design and some interesting “yard art”. There is a fully functioning 1947 Farmall tractor parked out front, formally owned by her Great Uncle Horace Phifer. Much of the interior design came from Suzanne herself. The downstairs has tin-roof sided walls and a clever “graffiti” wall chalkboard. The upstairs is artfully and

very tastefully decorated with attractive chandeliers made with Edison light bulbs and reclaimed hog fence. The walls are reclaimed, re-milled snow fence from Wyoming that have been incredibly crafted and mitered at every corner to produce a stunning interior.

Her love of wine began in another life as a high tech sales executive in an era where knowledge of wine could make or break a deal. She had the good sense to call ahead to a restaurant and speak directly with the sommelier regarding their wine choices before taking a client to dinner. The beautiful, very genuine college basketball player made a road trip from rural Georgia to California and never looked back. She described a Southern Baptist upbringing, “you never knew when the church people would come by” she laughs, when asked if there was wine on the family table growing up.



So “**Date Night**” ... is the name on the label of her wonderful Sauvignon Blanc – the current release is the [2013 Phifer Pavitt Date Night Sauvignon Blanc Napa Valley](#). She met her husband Shane, and sixteen years later still arranges a weekly date – no mobile devices. It can be anything from a dinner out to just sitting in the camping chairs under the stars. The **Date Night** label has a picture of a “Dale Evans” like silhouette, but is actually inspired by Suzanne working on the winery property in a cowboy hat and boots, and designed by Shane’s Uncle George Francuch.

Suzanne realized the “eternal bliss of potential” of life in Napa County, making great wine and working hard – “country strong”, as one is in the wine making business in the Calistoga AVA. The first release of Sauvignon Blanc was 2011 and it is soooo good!!! Their current 2013 is equally as fantastic! We talked of the food of the south, fried chicken, okra, collards and black eyed peas. From that glorious conversation about plain good ol’ food, a recipe for Buttermilk Chicken with heirloom tomato, nectarine salsa was born.

Buttermilk Chicken

with heirloom tomato nectarine salsa

Serves 6

6 boneless, skinless chicken breasts

2 cups buttermilk

4 cloves garlic, smashed

6 sprigs fresh thyme

1 tablespoon salt

1 teaspoons Texas Pete or Tabasco sauce

2 cups all purpose flour

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1/2 teaspoon celery salt

3 heirloom tomatoes, cut into wedges

2 shallots, thinly sliced

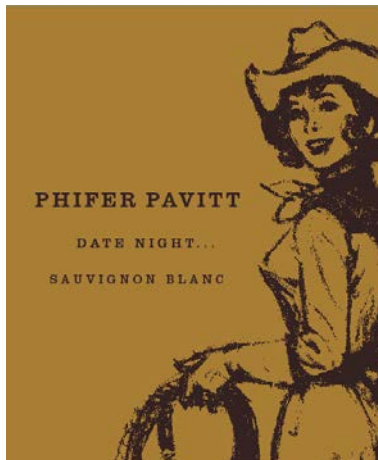
2 nectarines, pitted and sliced

2 tablespoons Champagne vinegar

1/4 cup olive oil

1 tablespoon fresh basil, cut into chiffonade

salt & pepper to taste



Soak chicken in buttermilk, garlic, thyme, salt & hot sauce mixture overnight. Mix flour, salt & pepper with celery salt in shallow pie pan. Remove chicken from buttermilk mixture and let excess marinade drip off. Place in flour mixture and dredge until coated. Place on parchment paper lined sheet pan and refrigerate for one hour.

Meanwhile, toss tomatoes, shallots, nectarines, Champagne vinegar, olive oil, basil with salt & pepper. Set aside.

Heat 2" canola or vegetable oil in heavy bottomed skillet to 350°F. Cook chicken breasts until golden brown and internal temperature comes to 160°F (approximately 5 minutes each side). Serve hot with salsa on top.

Pair it with a nicely chilled bottle of [2013 Phifer Pavitt Date Night Sauvignon Blanc Napa Valley](#).

Be sure to check out this cool video of Phifer Pavitt's Sauv Blanc vineyard...



~ Chef Julie Hoskins of [Unexpected Chef](#) has a cookbook obsession, is a lifelong “foodie” and has cooked professionally for over a decade. As a long time resident of California’s wine country, she enjoys working with winemakers and creating dishes to highlight their wines. Many of her favorite ingredients, such as vegetables, shellfish and fresh herbs allow her the license to create pairings to highlight and contrast many varietals. Her constant passion for good food and wine has provided her many opportunities to meet with winemakers, wine enthusiasts and other “foodies” and understand the balance of flavors that make good wine and good food exceptional. You can find her recipes and articles in numerous publications and websites. Chef Julie is the founder of Chic Le Chef Catering in Hidden Valley Lake, California, and host of “The Culinary View” radio show on KPFZ 88.1 FM and blogs

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