



Phifer Pavitt released the 2009 Cabernet Sauvignon

November 16, 2012

On September 15, 2012 [Phifer Pavitt Wines](#) released their 2009 Date Night Cabernet Sauvignon at their property off Silverado Trail in Napa. Proprietors Suzanne Phifer Pavitt and Shane Pavitt along Winemaker Ted Osborne welcomed wine lovers, family and friend to the release of their 2009 Cabernet Sauvignon paired with delicious small bites to eat: lamb kabobs and mint chutney, cheese bread with caramelized onion jam, mini sandwiches, Gazpacho and others.

For their Cabernet Sauvignon Phifer Pavitt acquired grapes from Temple Family Vineyard's Lakespring Ranch in Pope Valley, within the Napa Valley appellation. Vineyard manager Arthur Spencer designed and planted this vineyard and follow organic farming practices to produce quality berries. The vineyard is located at 670 feet, in loam soil. Among the organic farming procedures Arthur incorporates barn owl boxes, indigenous legume cover crop for beneficial insects and soil fertility and ladybug plantings, to support its organic commitment.

Phifer Pavitt Wines is the dream made true for Suzanne Phifer and Shane Pavitt, who moved to the Napa Valley in 2001 and after several years of "date nights" came with the idea of their own Napa Valley Cabernet Sauvignon. The winery opened in November, 2010 and is housed in a historic "Napa Valley vernacular" barn, with a board-and-batten façade and a metal roof. Moved from Franz Valley, CA the barn is now nestled into a scenic spot looking out over views of Napa Valley.

2009 Phifer Pavitt Date Night Cabernet Sauvignon: (98% Cabernet Sauvignon, 2% Petite Verdot). A beautiful Cabernet Sauvignon with an elegant bouquet of dark wild berries, ripe dark cherries, baking spices aromas and notes of cocoa powder and ripe plum. On the palate this Cabernet Sauvignon feels balanced between fruit, alcohol and tannins with flavors of dark cherry, plum, dark chocolate and tobacco. This well crafted wine is drinking great now but it will keep developing nicely for at least 15 years to come. Enjoy this wine with a roasted rack of lamb, filet mignon, roasted duck, grilled bison rib eye, venison stew and cheeses like blue, aged Gouda and Parmesan. This wine retails for **\$80**.

<http://www.examiner.com/slideshow/2009-phifer-pavitt-date-night-cabernet-sauvignon-release#slide=1>