

PHIFER PAVITT

wine

2005 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: Opens with intoxicating aromas of fresh berries, dark chocolate, cut hay, rhubarb, and wild herbs. Then bursts onto the palate with massive brooding dark fruits, accented with chaparral spices, refined toasty oak, tobacco, tea leaves and leather. All that ripeness though is held up with an elegant array of structured and chewy tannins. The finish is focused and long. This is Napa Cabernet at its hedonistic best. Drink 2008 to 2015.

Winemaking Details: Extended cold-soak maceration period prior to "wild" yeast fermentation. Wine spent 4 weeks on skins before draining and pressing straight to barrel where it underwent "wild" malolactic fermentation. The wine was racked only once during its 19 months in barrel. In short, our philosophy is one of minimal intervention in pursuit of the most natural and harmonious winemaking style possible.

APPELLATION/GROWING REGION: Napa County – Pope Valley

VINEYARD: Arthur Spencer for his family's Temple Family Vineyards

FARMED: Organically

VARIETAL CONTENT: 98% Cabernet Sauvignon, 2% Petite Verdot

HARVEST DATE: A nearly ice cold October morning

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: 19 months in 80% new 225 Liter French Oak barrels

BOTTLED: June 2007

ALCOHOL: 14.6%

BRIX AT HARVEST: 26.9

FINING: none

CASES PRODUCED: 300 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne