

PHIFER PAVITT

wine

2008 DATE NIGHT CABERNET SAUVIGNON

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

Winemaker Ted Osborne’s tasting notes: An altogether elegant and sophisticated wine. Complex aromas of toffee, ripe black cherries, black licorice, tobacco, Christmas spice, and cocoa. On the palate it’s a classic Bordeaux beauty, at once dense and approachable with flavors of grenadine, black tar, and cherry pie that dance over a weave of chewy silky tannins. Extremely balanced, the finish lasts for minutes, resonating a fine mix of plum, cinnamon, and pomegranate. This is a youthful wine that will continue to evolve gracefully over the next 15-20 years. However, if you can’t wait to pull some corks on this tantalizing beauty, we find it most rewarding to decant at least an hour prior to serving. **(Best now through 2030.)**

Winemaking Details: Extended cold-soak maceration period prior to “wild” yeast fermentation. Wine spent 3 weeks on the skins before draining and basket-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: Temple Family Vineyards

AGE OF VINES: 16 years old **FARMED:** Organically

VARIETAL CONTENT: 96% Cabernet Sauvignon, 4% Petite Verdot

HARVEST DATE: October 17, 2008

HARVEST PROCEDURE: Hand picked in the cold midnight, then destemmed, sending the whole, unbroken berries straight to the fermenter for five days of extended cold soak.

FERMENT: Temperature controlled stainless steel tanks

YEAST: Indigenous

TIME IN OAK / TYPE OF OAK: 19 months in 65% new 60 gallon French oak barrels

BOTTLED: June 2010

ALCOHOL: 14.5% **TA:** .58 **pH:** 3.9

BRIX AT HARVEST: 25.4

FINING: none

CASES PRODUCED: 223

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne

phiferpavittwine.com datenightwines.com