

PHIFER PAVITT

wine

2014 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: Ten years on and this vineyard keeps delivering in its unabashedly powerhouse Napa style. The Decadent 2014 opens ethereal and heady, overflowing with rich aromas of black cherry, madagascar vanilla, espresso, cocoa nib, forest floor, and buttery pastry. The palate follows with massive yet elegant flavors of ripe cherry, ganache, black tea, lively spice, and mouthfuls of silky impeccably integrated tannins that transition gracefully to a lengthy rich finish that goes on and on.

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 18 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

AGE OF VINES: 25 years old

FARMED: Organically

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

HARVEST DATE: October 7 and 8, 2014

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: 18 months in 75% new 225 Liter French Oak barrels

BOTTLED: May 2016

ALCOHOL: 14.7%; **TA:** .55; **pH:** 3.89

BRIX AT HARVEST: 26.7

FINING: none

CASES PRODUCED: 1005 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne