

PHIFER PAVITT

wine

2016 RESERVE CABERNET SAUVIGNON

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

Tasting Notes: Aromas of tobacco, blackberries, toasted chestnuts, fresh roasted meat, molasses, and cocoa dust. On the palate there's an intriguingly tight integrated power, a beast to be unleashed, amazingly full and intensely structured all the way through to the finish, fleshy and rich, with blueberry, cedar, rhubarb, bing cherry, persistent and oh so luxurious.

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: 27 years old

FARMED: Organically

VARIETAL CONTENT: 100% Cabernet Sauvignon

HARVEST DATE: October 12, 2016

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 100% new 225 Liter French Oak barrels

BOTTLED: May 2018

ALCOHOL: 14.5%; **TA:** 5.8; **pH:** 3.22

BRIX AT HARVEST: 24.6

FINING: none

CASES PRODUCED: 100 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne