

PHIFER PAVITT

wine

2018 RESERVE CABERNET SAUVIGNON

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

Tasting Notes: Heady aromas of cherry pie, vanilla bean, espresso, tobacco and cocoa nib entice, with melted dark chocolate, dusted cinnamon, cocoa powder and brown sugar. Fresh leather and graphite. Uber balanced entry, astounding density, with flavors of chocolate covered cherry, marzipan, and layers upon layers of chocolate and mocha that build to a grandiose finish of creamy fresh caramel, black raspberry and cherry.

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 21 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: 29 years old

FARMED: Organically

VARIETAL CONTENT: 100% Cabernet Sauvignon

HARVEST DATE: October 15th, 2018

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: 21 months in 100% new 225 Liter French Oak barrels

BOTTLED: September 2020

ALCOHOL: 14.8%; TA: 5.8; pH: 3.91

BRIX AT HARVEST: 26.3

FINING: none

CASES PRODUCED: 100 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne