

PHIFER PAVITT

wine

2015 SPARKLING WINE

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

Tasting Notes: Expressive, bright, and bold are the aromas of crisp red apple, baked brioche, and honeysuckle on the nose of our 2015 Phifer Pavitt Sparkling Wine. On the palate, vigorous bubbles integrate the flavors of slate and mineral perfectly with soft lemon curd, ripe pear, and hints of caramel. A foamy, rich mousse gives way to a long finish that lingers with notes of citrus and honey. These bubbles are well suited to pair with a variety of cheeses, smoked salmon, or fried chicken.

APPELLATION/GROWING REGION: Carneros AVA

VINEYARD: Thomson

FARMED: Organically

VARIETAL CONTENT: 70% Chardonnay, 30% Pinot Noir

HARVEST: August 21, 2015

FERMENT: All stainless steel with inoculation

BOTTLED: July 11, 2016

ALCOHOL: 13%

AT HARVEST: 3.1pH , 19 BRIX

FINING: None

CASES PRODUCED: 82

WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

phiferpavittwine.com datenightwines.com

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