

PHIFER PAVITT

wine

2011 DATE NIGHT SAUVIGNON BLANC

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

Tasting Notes: A dense and lively bouquet of white peach, honeydew melon, grapefruit, wildflower honey, and just a hint of cinnamon. Flavors are ripe, rich and luscious with fresh peach, lemon lime, and nectarine skin that weave in a complex and refreshing texture.

Winemaking Details: Fruit was whole cluster pressed and the juice settled in stainless steel tanks for 48 hours before being racked into stainless barrels. Complete fermentation was accomplished at 55 degrees in three weeks. The lees were stirred weekly for five months. No malolactic fermentation was allowed. All barrels were blended together prior to bottling to achieve our very luscious and complex sauvignon blanc.

APPELLATION/GROWING REGION: Napa County – Pope Valley

VINEYARD: Juliana Vineyards

FARMED: Organically

VARIETAL CONTENT: 100% Sauvignon Blanc

HARVEST: Hand picked September 10, 2011

FERMENT: Temperature controlled stainless steel tanks

BOTTLED: March 17, 2012

ALCOHOL: 14.35%

AT HARVEST: pH 3.47, TA 5.85, BRIX 24.1

FINING: none

CASES PRODUCED: 225

WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

NATIONAL SUGGESTED RETAIL PRICE: \$30.00

phiferpavittwine.com datenightwines.com
