

PHIFER PAVITT

wine

2017 DATE NIGHT SAUVIGNON BLANC

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

Tasting Notes: Rich and exuberant, with aromas of lemon custard, fruit cocktail, lime sherbet, and fresh peaches. On the palate, silky cool tangerine, honey comb, lemon popsicle, and tangy nectarine, with a long thirst quenching finish.

Winemaking Details: Fruit was harvested in the cold early morning hours of August 24-28. Grapes were then pressed whole cluster to tank and fermented on two special yeast strains particularly suited to enhancing the Sancerre qualities inherent in the ripe Sauvignon Blanc juice. After extended cold fermentation, the wine was held in a combination of small stainless steel barrels and tanks for six months, with weekly stirring of the lees, prior to final blending and bottling.

APPELLATION/GROWING REGION: Napa County – Pope Valley

VINEYARD: Juliana Vineyards

FARMED: Organically

VARIETAL CONTENT: 100% Sauvignon Blanc

HARVEST: Hand picked August 24-28, 2017

FERMENT: Temperature controlled stainless steel tanks

BOTTLED: February 2018

ALCOHOL: 14.3%

AT HARVEST: pH 3.55, BRIX 24.4

FINING: none

CASES PRODUCED: 1296

WINEMAKER: Gary Warburton

WINEMAKING CONSULTANT: Ted Osborne

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

phiferpavittwine.com datenightwines.com

4660 Silverado Trail Calistoga California 94515 (p) 707 942 4787 (f) 707 737 0311 www.phiferpavittwine.com