## PHIFER PAVITT

wine

## 2021 DATE NIGHT CABERNET SAUVIGNON

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

Tasting Notes: An exceptional vintage with remarkable depth and complexity. Aromas of wild roses and chocolate-covered cherries blend with hints of leather, gravel, and loam. The palate reveals red and black currant jelly, stewed plums, and a touch of cinnamon stick, leading to a finish of warm caramel, honeycomb, maple, almonds, and maraschino cherries. The tannins create a supple mouthfeel, making the experience both luxurious and memorable. (Drink now through 2048)

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 19 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: 31 years old **FARMED**: Organically VARIETAL CONTENT: 96% Cabernet Sauvignon, 4% Petite Verdot HARVEST DATE: September 30 to October 6, 2021 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: 22 months in 83% new 225 Liter French Oak barrels BOTTLED: May 2023 ALCOHOL: 14.8%; TA: 5.85; pH: 3.92 BRIX AT HARVEST: 25.6 FINING: none CASES PRODUCED: 669 cases **PROPRIETORS**: Suzanne Phifer Pavitt & Shane Pavitt WINEMAKER: Ted Osborne