PHIFER PAVITT

wine

2018 XROADS CABERNET SAUVIGNON

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

Tasting Notes: Aromas of rhubarb, caramelized sugar, black fruits, cotton candy, pencil shaving, fresh ginger and red cherry. On the palate, dense and rich entry of toasted pistachio, ripe strawberry and mocha to a full and expansive mid palate. Luxurious creamy finish with incredible length and finesse.

APPELLATION/GROWING REGION: Yountville VINEYARD: Grigsby Vineyard VARIETAL CONTENT: 100% Cabernet Sauvignon HARVESTED: September 29th, 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 75% new 225 Liter French Oak barrels BOTTLED: Sept. 10th, 2020 ALCOHOL: 14.8%; TA: 5.9; pH: 3.89 BRIX AT HARVEST: 26.4 CASES PRODUCED: 407 cases PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt WINEMAKER: Ted Osborne