

PHIFER PAVITT

wine

2019 XROADS CABERNET SAUVIGNON

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

Tasting Notes: Jam packed with a delightful array of luxurious aromas - brownie batter, raspberry filled flaky croissant, blackberry compote, garden roses, coconut husk, strawberry preserves, lime zest, vanilla bean, cherry juice, and cinnamon stick. On the palate a dense and silky tour de force with blackberries, shaved coconut, cassis, cocoa nib, nectarine skin, then still rich and persistent with echoes of sarsaparilla, cherry bark, and German chocolate cake on an incredibly long finish.

APPELLATION/GROWING REGION: Yountville

VINEYARD: Grigsby Vineyard

VARIETAL CONTENT: 100% Cabernet Sauvignon

HARVESTED: October 2019

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: 19 months in 83% new 225 Liter French Oak barrels

BOTTLED: May 2021

ALCOHOL: 14.8%; TA: 5.9; pH: 3.89

BRIX AT HARVEST: 25.6

CASES PRODUCED: 340 cases

PROPRIETORS: Suzanne Phifer Pavitt & Shane Pavitt

WINEMAKER: Ted Osborne