

PHIFER PAVITT

wine

2005 DATE NIGHT CABERNET SAUVIGNON

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

Winemaker Ted Osborne describes the wine: "It opens with intoxicating aromas of fresh berries, dark chocolate, cut hay, rhubarb and wild herbs. Then massive brooding dark fruits burst onto your palate, accented with chaparral spices, refined toasty oak, tobacco, tea leaves and leather. The wine's ripeness is supported by an elegant array of structured and chewy tannins. The finish is focused and long. This is Napa Cabernet at its hedonistic best."

LONGEVITY:	Ted recommends enjoying this from 2008 until 2015.
APPELLATION:	Napa County
VINEYARD DETAIL:	Temple Family Vineyards
AGE OF VINES:	13 years old
FARMED:	Organically
WINEMAKING DETAIL:	Extended cold-soak maceration period prior to "wild" yeast fermentation Wine spent 3 weeks on the skins before draining and pressing straight to barrel where it underwent "wild" malolactic fermentation. The wine was raked only once during its 17 months in barrel. In short, our philosophy is one of minimal intervention in pursuit of the most natural and harmonious winemaking style possible.
VARIETAL CONTENT:	98 % Cabernet Sauvignon, 2% Petite Verdot
HARVEST DATES:	October 2005
HARVEST PROCEDURE	Picked by hand during the chill of dawn, then destemmed, sending the whole, unbroken berries straight to the fermenter for extended cold soak.
FERMENTED IN:	Temperature controlled stainless steel tanks
YEAST:	Wild
TIME IN OAK, TYPE OF OAK:	17 months in 65% new 60 gallon French oak barrels
BOTTLED:	Spring 2007
ALCOHOL BY VOLUME:	14.6%
Brix at harvest:	27.5
TA:	.41
pH:	3.85
FINING:	none
FILTRATION:	lightly filtered
CASES PRODUCED:	300
PROPRIETORS:	Suzanne Phifer Pavitt & Shane Pavitt
WINEMAKER:	Ted Osborne
SUGGESTED RETAIL PRICE:	\$75.00

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