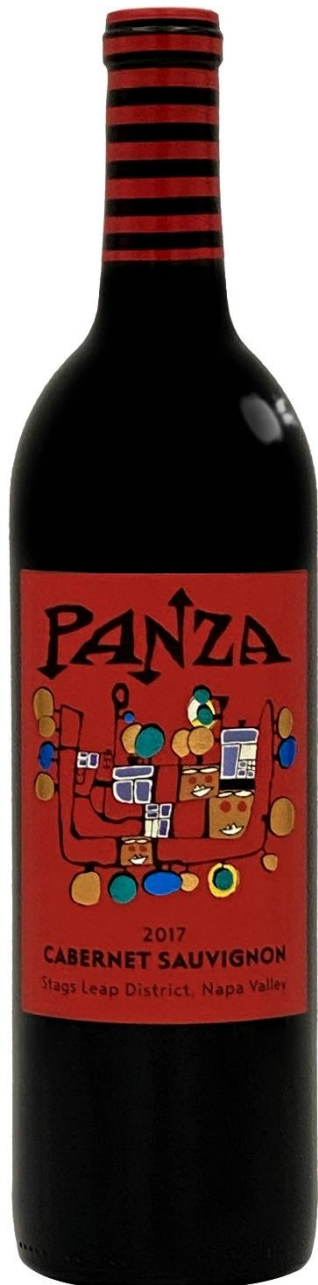




## 2017 PANZA CABERNET SAUVIGNON

Stags Leap District



### THE VINTAGE

The year began with abundant rainfall that refilled reservoirs and replenished soils. California had been amidst a five-year drought that affected vintages prior to 2017. Spring weather was mild, resulting in extended flowering in some areas with little shatter. Vines were vigorous thanks to the winter rains. A freak hailstorm passed through quickly in June causing isolated damage. Three heat events, including one over Labor Day weekend, kicked harvest into high gear, dehydrating some grapes by early September. Cool weather arrived immediately afterward, allowing sugar levels to return to normal. Most late-ripening red grapes continued to hang on the vine and were picked over the next few weeks.

### TASTING NOTES

Aromas of cherry, menthol, orange blossom and violet bound out of the glass with flavors of cherry and raspberry hitting the front of the palate giving way to chocolate, cocoa, and leather on the finish. A medium-bodied Cabernet with soft tannins on the approach, building to a juicy finish with bright acids. Open now and enjoy it for lunch or dinner. Pairs well with beef or “meatier” fish preparations.

### TECHNICAL

**WINE MAKER:** Philippe Melka  
**ALCOHOL:** 14.2%  
**pH:** 3.69  
**TA:** 6.1 g/L  
**HARVEST DATES:** Oct. 15<sup>th</sup>, 2017  
**BOTTLING DATE:** March 28<sup>th</sup>, 2019