



2017 PANZA PETITE SIRAH

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 blackberry, blueberry and currants coupled with tobacco, black tea, and fresh herbs. On the front of the palate, blackberry and blueberry take the lead giving way to roasted meat on the finish. A medium density on the palate with soft, supple tannins for a Petite Sirah that becomes more pronounced on the finish.

TECHNICAL

WINE MAKER: Philippe Melka

ALCOHOL: 14.4%

pH: 3.73

TA: 6.3 g/L

HARVEST DATES: Sept. 22nd and Oct. 2nd, 2017

BOTTLING DATE: March 28th, 2019