



## 2019 PANZA CABERNET SAUVIGNON

Stags Leap District



### THE VINTAGE

Ample winter rains provided welcome soil saturation for the growing season and canopy development. Spring was a bit cooler and rainier than in the last couple of years, resulting in bud break and flowering being delayed a few weeks compared to 2018. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

### TASTING NOTES

Bright aromas of raspberry, cherry, cardamon and cocoa permeate the glass followed by notes of cinnamon and Earl Grey tea. Nicely balanced tannins lead to flavors of mulberry, ganache, berry compote and Allspice. It has a whimsical softness on the front palate with a velvety mid-palate and sweet fruit finish.

### TECHNICAL

**WINEMAKERS:** Robert Smith & Philippe Melka

**ALCOHOL:** 14.9%

**pH:** 3.72

**TA:** 6.2 g/L

**HARVEST DATES:** October 14<sup>th</sup>, 17<sup>th</sup> & 22<sup>nd</sup>

**BOTTLING DATE:** February 26<sup>th</sup>, 2021

**BLEND:** 96% Cabernet Sauvignon and 4% Petite Verdot

**AGING:** Aged in 30% new French oak barrels for 14 months