



## **2016 PANZA PETITE SIRAH**

Stags Leap District

### **THE VINTAGE**

The 2016 California wine grape harvest was early, with a mostly normal yield of exceptional quality fruit. Although the growing season got off to a very fast start, it was a relatively even growing season following unexpectedly cooler August temperatures that pushed harvest back to closer to normal harvest dates. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for producing wines full of complexity.

### **WINEMAKING & BARREL**

A lighter pump over regime during primary fermentation coupled with a barrel program of 40% new French oak and 18 months of aging, led to Panza wines that have a higher level of elegance and finesse than previous vintages.

### **TASTING NOTES**

Packed with juicy dark fruits, subtle hints of orange peel, black berries chocolate, coffee and clove, with a glimpse of violet. Soft structure up front which builds across your palate and nice density bringing a pleasing finish.

### **TECHNICAL**

ALCOHOL: 14.5%

pH: 3.92 TA: 6.2 g/L

HARVEST DATES: SEPTEMBER 19 – 23, 2016

BOTTLING DATE: JUNE 11, 2018