



TITUS
VINEYARDS

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2001 MENDOCINO COUNTY ZINFANDEL
REDWOOD VALLEY
OLD VINES

Vineyard

Our fourth vintage of Redwood Valley Zinfandel produced from an “Old Vine” Zinfandel vineyard in Mendocino County. The vines were planted in the 1930’s using St. George rootstock and a Zinfandel selection commonly used in Sonoma’s Dry Creek Valley. After more than six decades of production, the vines remain vital, healthy and perfectly adapted to their unirrigated benchland soils. A small lot of Petite Sirah was purchased from a neighboring vineyard in Redwood Valley for blending with the Zinfandel.

Vinification

Following harvest, the grapes were de-stemmed but not crushed, allowing increased control over tannin extraction by minimizing the possibility of broken skins and split seeds. Following a 48-hour cold soak to extract color and flavor, the grapes underwent a warm fermentation, with pump-overs occurring twice daily, and were pressed shortly after dryness was achieved. The free-run was transferred to oak barrels, where it underwent malolactic fermentation. Petite Sirah was fermented and barrel aged separately, and blended into the Zinfandel prior to bottling.

Wine Profile

The 2001 Mendocino Zinfandel offers a bigger, broader structure than previous vintages. The nose exhibits aromas of blackberry sauce, toasted walnuts, maple syrup and crushed white pepper. In the mouth, toasted oak adds structure to fleshy flavors of ripe boysenberry, blackberry, dried French plums and roasted almonds, finishing with spiciness reminiscent of Dr. Pepper.

Technical Information

Winemaker:	Phillip Titus	Release:	November 2003
TA:	.53g/100 ml	Blend:	95% Zinfandel
Ph:	3.85		5% Petite Sirah
Alcohol:	14.5%	Appellation:	Redwood Valley
Cases Produced:	536	Grape Source:	
Harvest Date:	September 2001	Zinfandel	Approx. 65 year old vines
Bottled:	August 2003	Petite Sirah	Unirrigated hillside vines