



TITUS
VINEYARDS

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2001 ZINFANDEL
NAPA VALLEY

Vintage

The 2001 growing season produced a classic vintage with slightly below normal rainfall, followed by a warm June and a typical Northern California summer weather pattern of warm days and cool nights for the remainder of the season. The results were early ripening, and a slightly early harvest with moderate crop levels and classic varietal character.

Vineyard

Titus Napa Valley Zinfandel is produced from grapes grown in our family vineyard on Silverado Trail just north of St. Helena. The vines are over 25 years old and grown without irrigation to produce low yields of concentrated fruit.

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 Napa Zinfandel displays a structural richness that is an excellent match for the festive foods of the holiday season. The nose presents an aromatic complex of Bing cherry preserves, molasses, and toasted coconut with hints of black pepper. On the palate, the firm structure carries the wine's juicy core of red fruit. Lingering flavors of raspberry jam, artisanal cherry soda and hoisin sauce are dusted with sarsaparilla and the vanilla scented spice of American oak.

Technical Information

Vineyard Manager:	Eric Titus	Harvest Date:	September 11, 2001
Winemaker:	Phillip Titus	Bottled:	July 2003
TA:	.56 g/100 ml	Release:	November 2003
Ph:	3.93	Blend:	89% Zinfandel
Alcohol:	14.5%		11% Petite Sirah
Cases Produced:	1548	Appellation:	Napa Valley