



T I T U S  
V I N E Y A R D S

**TITUS VINEYARDS**  
**2002 CABERNET FRANC**  
**NAPA VALLEY**

***Vintage***

The 2002 growing season began with normal rainfall, and continued with even weather patterns that allowed for consistent ripening and balanced tannins. Shortly before harvest a record-breaking 18-day heat wave quickly boosted fruit intensity and skin pigment resulting in wines of marked concentration, rich color, and notable extraction.

***Vineyard***

Our family vineyard is located on the valley floor just north of St. Helena on the Silverado Trail. It has well-drained, sandy, alluvial soils and is characterized by its ability to produce complex wines with well-defined fruit flavors, gentle acids and naturally balanced tannins.

***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. After a 48-hour cold soak to extract color and flavor, the grapes were fermented for 10 days, with pump-overs occurring twice daily. The free-run was transferred to an equal number of new and two-year-old French oak barrels, where it underwent malolactic fermentation. After 12 months it was blended and then returned to barrel for an additional 5 months.

***Wine Profile***

The concentrated nose of the 2002 Cabernet Franc reveals smoky notes of Darjeeling tea, mingled with fresh aromas of wild blueberries, ripe blackberries and sweet toasty oak. On the palate, dense flavors of blueberry cobbler, crushed herbs and vanilla extract are wrapped in balanced tannins. The creamy mouth-filling texture gives way to notes of cocoa powder on the finish.

***Technical Information***

Vineyard Manager:	Eric Titus	Bottled:	June 2004
Winemaker:	Phillip Titus	Release:	September 2004
TA:	.55 g / 100 ml	Blend:	75% Cabernet Franc
Ph:	3.74		15% Merlot
Alcohol:	14.5%		5% Cabernet Sauvignon
Cases Produced:	494		5% Malbec