



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

2002 CABERNET SAUVIGNON 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, located on the valley floor just north of St. Helena on the Silverado Trail, possesses 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. Further north, our Ehlers Lane Vineyard consists of a stony, dry streambed and a knoll composed of thin gravelly soil over hard volcanic ash. Planted entirely to Cabernet Sauvignon these infertile soils produce low yields of grapes with concentrated flavors.

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, short fermentation, with pump-overs occurring twice daily. The free-run was transferred to oak barrels, where it underwent malolactic fermentation.

Wine Profile

The Bordeaux styling of our 2002 Cabernet Sauvignon enhances the wine's concentrated and classic varietal character. On the nose heady aromas of sweet black cherry encase notes of toasted oak, smoke and rose petals. In the mouth, hints of melted bittersweet chocolate, smoke, black currants and ripe blackberry complement the sweet, full-bodied core, firm tannins and smooth structure.

Technical Information

Blend:	76% Cabernet Sauvignon 15% Merlot 9% Petit Verdot	Barrel Aging:	50% New barrels 19 months
Appellation:	Napa Valley	Alcohol:	14.5%
Vineyard Manager:	Eric Titus	Total Acidity:	.53 grams/100 ml.
Winemaker:	Phillip Titus	pH:	3.8
Harvest Dates:	Late September 2002	Production:	1866 cases
		Bottling Date:	July 2004
		Release Date:	November 2004