



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

2002 LOT 1 RED TABLE WINE 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

Rattlesnake Acres, an old, head pruned vineyard northeast of Calistoga with a reputation for concentrated fruit again provided the base of Petite Sirah. Our estate vineyards north of St. Helena provided Petite Verdot and Zinfandel. Noted for its well-drained alluvial soils our family vineyard produces complex wines with defined fruit 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 were fermented for 10 days, with punch-downs occurring twice daily. The free-run was transferred to two French oak barrels (1 new, 1 one-year-old), where it was aged for 29 months and then bottled without filtering. The Petite Sirah provides a base of spice and rich extract, the Petite Verdot adds structure and concentrated berry fruit, and the Zinfandel adds a note of lush briar.

Wine Profile

Our fourth vintage of Lot 1 offers dense purple-blue tones with tremendous teeth-staining potential! Aromas are reminiscent of blueberry preserves, vanilla bean and turmeric with hints of sweet oak spice. Dense round palate-coating tannins are balanced by sweet cherry, rich blackberry, French roast coffee, pipe tobacco and floral tones, with hints of earth and dark chocolate leading to the lengthy finish. Recommended drinking time is one to two years after release, maximum suggested aging is seven years after release. As an unfiltered wine our 2001 Lot may show sediment in both bottle and glass.

Technical Information

Vineyard Manger:	Eric Titus	Alcohol:	14.5%
Winemaker:	Phillip Titus	Cases Produced:	95
Appellation:	Napa Valley	Bottled:	February 2005
Barrel Aging:	75% new barrels 30 months	Release:	April 2005
TA:	.57 grams/100ml	Blend:	48% Petit Verdot 42% Petite Sirah 10% Zinfandel
Ph:	3.8		