



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

OLD VINE
2002 MENDOCINO COUNTY ZINFANDEL
REDWOOD VALLEY

Vineyard

Our fifth 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 bench land 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 American 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 2002 Mendocino Zinfandel is a wine of remarkable intensity, capturing the brambly Zinfandel elements that characterize this vineyard. The nose brims over with deep, enticing layers of wild blackberry, black raspberry, blue plum, cedar and molasses. In the mouth, this wine offers concentrated flavors of sweet Bing cherry and blackberry that complement spicy notes of vanilla bean, horehound and bittersweet chocolate.

Technical Information

Winemaker:	Phillip Titus	Blend:	85% Zinfandel
TA:	.51g/100 ml		15% Petite Sirah
Ph:	3.85	Appellation:	Redwood Valley
Alcohol:	14.5%	Grape Source:	
Cases Produced:	884	Zinfandel	Approx. 65 year old vines
Bottled:	June 2004	Petite Sirah	Unirrigated vines
Release:	November 2004		