



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

2002 ZINFANDEL 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

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 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 hallmark of the 2002 Napa Zinfandel is evenly integrated layers of high, low and middle notes in the aromas and flavors. The nose presents a deep, juicy core of crushed dark cherries, raspberry preserves and red licorice accented by hints of smoke, violet and American oak spice. In the mouth bright red-fruit, plum and baking spice characters meld dynamically for a big creamy finish.

Technical Information

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| Vineyard Manager: | Eric Titus | Bottled: | June 2004 |
| Winemaker: | Phillip Titus | Release: | November 2004 |
| TA: | .54 g/100 ml | Blend: | 90% Zinfandel |
| Ph: | 3.87 | | 10% Petite Sirah |
| Alcohol: | 14.5% | Appellation: | Napa Valley |
| Cases Produced: | 1365 | | |