



TITUS
VINEYARDS

TITUS VINEYARDS 2002 RESERVE 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 separate lots of 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

In creating our premier vintage of Reserve Cabernet Sauvignon, the best lots of wine were selected and blended together to highlight the uniquely intense varietal characters of the Cabernet Sauvignon grape. The addition of Petite Verdot enhances the structure and aging potential, while Merlot smooths the mouth feel for drinking upon release. Rich tannins and generous structure invite decanting while harmonizing intense fruit character to create a well balanced and full bodied wine. Concentrated aromas of currant, blueberry, spice, earth, chocolate, toasted oak and molasses pour out of the glass. Big, strapping, nearly chewy flavors of black cherry pie, blackberry conserve, cocoa nibs, horehound and vanilla extract evolve in the mouth to a lengthy finish.

Technical Information

Blend:	87% Cabernet Sauvignon 8% Merlot 5% Petit Verdot	Alcohol:	15.5%
Appellation:	Napa Valley	Barrel Aging:	80% new barrels 100% French oak 22 months
Vineyard Manager:	Eric Titus	Total Acidity:	.56 grams/100 ml.
Winemaker:	Phillip Titus	pH:	3.77
Harvest Dates:	Late September 2002	Bottling Date:	July 2004
Production:	247 cases	Release Date:	March 2005

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