



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

**2003 CABERNET SAUVIGNON
NAPA VALLEY**

Vintage

The unpredictable nature of the 2003 growing season began with heat spikes in March followed by the wettest April on record. Titus grapes demonstrated early development of flavor, character and maturity in August and September, but attaining full ripeness took a few additional weeks. A scattering of brief late rain showers encouraged vine vigor, resulting in an above-average sized crop. In September, unseasonably warm days alternated with cooler, overcast days, delaying harvest wrap-up until late October.

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

Our 2003 Cabernet Sauvignon is an elegant medium-bodied wine with gradually revealed layers of varietal nuances. Aromas of lovely Morello cherry and rich cassis are followed by understated tones of toasted pecans and cedar wood that encourage exploration. Flavors are juicy and mouth-watering with notes of blackcurrant, Damson plums and cinnamon stick. This is a wine to savor with good company.

Technical Information

Vineyard Manager:	Eric Titus	Harvest Dates:	9/22/03 – 10/29/03
Winemaker:	Phillip Titus	Barrel Aging:	20 months
Appellation:	Napa Valley		40% new barrels
Blend:	82% Cabernet Sauvignon		90% French oak
	9% Merlot		10% American oak
	8% Petit Verdot	Bottled:	June 2005
	1% Malbec	Cases Produced:	2317
		Alcohol:	14.5%
		Total Acidity:	.57 grams/100 ml.
		pH:	3.84