



# TITUS VINEYARDS

## 2003 LOT 1 RED WINE NAPA VALLEY

### *Vintage*

The unpredictable nature of the 2003 growing season began with heat spikes in March followed by the wettest April on record. In August and September Titus grapes demonstrated early development of flavor, character and maturity, but attaining 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*

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 Petit 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 French and American oak barrels, where it was aged for 20 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 sixth vintage of Lot 1 delivers dense layered aromas of dark loganberry and currant that flow easily into intricate tones of oak, maple-glazed pecan, cola and nutmeg. Sweet juicy center notes of blackberry conserve, zingy raspberry and rich Damson plum are edged by hints of baking cocoa and toasted hazelnut. The finish is long and gripping. Recommended aging time is five years from vintage, maximum suggested aging is seven to nine years from vintage. Decanting two to four hours in advance of consumption is strongly recommended, especially in the first six months after release. CAUTION: Drinking this wine will turn your teeth blue!

### *Technical Information*

Vineyard Manger:	Eric Titus	Barrel Aging:	20 months
Winemaker:	Phillip Titus		50% new barrels
Appellation:	Napa Valley		French & American oak
Blend:	70% Petite Sirah	Bottled:	June 2005
	25% Petit Verdot	Cases Produced:	153
	5% Zinfandel	Alcohol:	14.5%
Harvest Dates:	10/15/03-10/25/03	Total Acidity:	.57 grams/100ml
		pH:	3.8
		Release:	November 2006