



TITUS
VINEYARDS

2003 MENDOCINO COUNTY ZINFANDEL REDWOOD VALLEY OLD VINES

Vineyard

Our sixth vintage of Redwood Valley Zinfandel is 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 2003 Mendocino Old Vine Zinfandel is juicy and mouth filling with a graceful balance of vivid fruit and varietal spice. Heady aromas of plum, boysenberry cordial, briar, soy sauce, and Zinfandel spice lead to succulent flavors of black raspberry, hints of pepper and cocoa, along with seasoned notes of vanilla and American oak spice. This wine is drinking beautifully now, but will continue to develop for another three to four years.

Technical Information

Winemaker:	Phillip Titus	Barrel Aging:	16 months
Appellation:	Redwood Valley		30% new barrels
Blend:	92% Zinfandel		100% American oak
	8% Petite Sirah	Bottled:	March 2005
Grape Source:		Cases Produced:	617
Zinfandel	Approx. 65 year old vines	Alcohol:	14.5%
Petite Sirah	Unirrigated vines	Total Acidity:	.55g/100 ml
Harvest Date:	10/25/03	pH:	3.87
		Release:	November 2005