



TITUS VINEYARDS

2004 CABERNET SAUVIGNON NAPA VALLEY

Vintage

Demonstrating many similarities to the 1997 vintage, the 2004 growing season began with normal rainfall followed by an early, pleasantly warm Spring marked by timely bud-break and bloom. The first signs of veraison appeared several weeks ahead of schedule in the first few days of July. Cooler summer temperatures allowed for steady, even ripening of the moderately sized crop. A few days of hot, windy weather in August lent a final touch of richness and concentration to the fruit.

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 juice was transferred to oak barrels, where it underwent malolactic fermentation.

Wine Profile

On the nose, resonant aromas of show-stopping cherry and dark berry fruits are accompanied by subtle nuances of toasted oak, red and black licorice, crushed herbs and candied spice notes. This generous Cabernet Sauvignon has big, lush layers of ripe dark cherry and blackberry that integrate seamlessly with notes of freshly roasted coffee, milk chocolate, paprika and hints of molasses through the long finish. Recommended drinking time is three to four years from vintage, with about one hour of decanting prior to drinking. Maximum suggested aging is eight to ten years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	20 months
Winemaker:	Phillip Titus		40% new barrels
Appellation:	Napa Valley		75% French oak
Harvest Dates:	9/12/04 – 10/8/04		25% American oak
Blend:	80% Cabernet Sauvignon	Bottled:	June 2006
	8% Merlot	Cases Produced:	2,868
	10% Petit Verdot	Alcohol:	14.5%
	2% Malbec	Total Acidity:	.57 grams/100 ml.
Release Date:	September 1, 2006	pH:	3.84