



TITUS VINEYARDS

2004 PETITE SIRAH 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

After many years of purchasing Petite Sirah from other growers to blend into our Zinfandel, we finally planted our own. Our family vineyard is located on 40 acres of Napa Valley floor just north of St. Helena on the Silverado Trail. It has 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. The vines benefit from their very even east-west exposure resulting in even ripening each year.

Vinification

The grapes were harvested in September and promptly de-stemmed but not crushed, allowing increased control over tannin extraction by minimizing the possibility of broken skins and split seeds. After a 48-hour cold soak to extract color and flavor, the grapes were fermented for 8 days, with pump-overs occurring twice daily. The free-run was transferred to new and two-year-old American oak barrels where it underwent malolactic fermentation, then barrel aging for 20 months.

Wine Profile

Dark and inky in appearance, our 2004 Petite Sirah demonstrates a balanced concentration of fruit and structure. The initial whiffs of bright cherry and strawberry jam lead to darker tones of blackberry, blueberry, black tea, cracked pepper, spicy oak and sleek vanilla. The vibrant and full-bodied palate expresses waves of wild strawberry, black currant, blue plum, violets and cocoa-dusted dark chocolate truffle. Rich tannins relay the lingering berry flavors past the long finish line. This is finesse-tamed rusticity, perfect for decanting and great with "big" foods. Recommended drinking time is three to four years from vintage, maximum suggested aging is ten years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	20 months
Winemaker:	Phillip Titus		33% new barrels
Appellation:	Napa Valley		100% American oak
Blend:	100% Petite Sirah	Bottled:	June 2006
Harvest Dates:	9/10/04 - 9/28/04	Cases Produced:	348
		Alcohol:	14.5%
		Total Acidity:	.54 grams/100 ml
		pH:	3.83
		Release:	September 2006