



TITUS
VINEYARDS

**2004 ZINFANDEL
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 budbreak 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

Titus Vineyards Napa Valley Zinfandel is produced from grapes grown in our family vineyard on Silverado Trail just north of St. Helena. The vines are over 25 years old and are grown without irrigation or “dry-farmed,” an old world winegrowing practice, to produce low yields of concentrated fruit.

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 aromas of our 2004 Napa Valley Zinfandel are bright and intense with notes of sugared rhubarb, red raspberry, cranberry preserves, coffee, and the barest traces of both chocolate and mineral. The rich flavors suggest dark cherry and black raspberry preserves wrapped around touches of pepper, bramble, smoked meat and American oak spice. This is a full bodied wine with a lengthy finish that will continue to evolve in bottle.

Technical Information

Vineyard Manager:	Eric Titus	Bottled:	March 2006
Winemaker:	Phillip Titus	Cases Produced:	1673
Appellation:	Napa Valley	Alcohol:	14.5%
Blend:	85% Zinfandel	Total Acidity:	.58 g/100 ml
	15% Petite Sirah	pH:	3.83
Harvest Date:	September 4, 2004	Release:	May 2006
Barrel Aging:	11 months		
	40% new American oak		