



# TITUS VINEYARDS

## 2005 CABERNET FRANC NAPA VALLEY

### *Vintage*

The 2005 growing season got off to a slower, later start with a cool spring and late rains stretching into June. The long summer brought moderate heat that stretched into October. The sizable crop showed higher numbers of berries per cluster, and slightly lower sugar levels. Due to the mild weather and large crop, harvest was later – by about two weeks – and gradual, with picking stretching out over several weeks. The lengthy 2005 growing season gifted these elegant wines with lively aromatics and a beautiful balance of concentration and texture.

### *Vineyard*

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 late October where they were 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 10 days, with pump-overs occurring twice daily. The free-run was transferred to new and two-year-old French oak barrels where it underwent malolactic fermentation, then barrel aging for 18 months.

### *Wine Profile*

Vintage after vintage our Cabernet Franc is consistently smooth and velvety, pairing equally well with food or conversation. Our 2005 Napa Valley Cabernet Franc is aromatically engaging, with impressive structure and balance. Heady aromas of fresh blueberry, spiced currant, crushed fresh herbs, violet, linden flower, smoked tea leaf and caraway fill the glass. The firm and juicy mouth feel guides your palate into ripe, varietal flavors of cherry preserves, fresh boysenberry, rose water, dark chocolate, maple sugar and generous barrel spice that linger through the long finish. Recommended drinking time is three to four years from vintage, maximum suggested aging is nine years from vintage.

### *Technical Information*

Vineyard Manager:	Eric Titus	Harvest Date:	10/22/05
Winemaker:	Phillip Titus	Barrel Aging:	18 months
Appellation:	Napa Valley		40% new barrels
Blend:	75% Cabernet Franc		100% French oak
	15% Cabernet Sauvignon	Bottled:	May 2007
	10% Malbec	Cases Produced:	740
		Alcohol:	14.5%
		Total Acidity:	.57 grams/100 ml
		pH:	3.65
		Release:	July 2007