



TITUS
VINEYARDS

**2005 CABERNET SAUVIGNON
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, 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

Bright and lush, our 2005 Napa Valley Cabernet Sauvignon displays aromas of cassis, blackberry preserve, geranium, violet, and crème brûlée flushed with sweet oak spice. On the palate, an impressive, mouth-filling structure supports vibrant flavors of red cherry, cranberry and black currant. Layers of oak spice resonate with tones of coffee, toast and toffee that linger throughout the smooth finish. Recommended drinking time is three to four years from vintage, with about one hour of decanting prior to drinking. Maximum suggested aging is ten years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Release Date:	September 1, 2007
Winemaker:	Phillip Titus	Harvest Dates:	10/4/05 – 10/22/05
Appellation:	Napa Valley	Barrel Aging:	20 months
Blend:	79% Cabernet Sauvignon		90% French oak
	13% Petit Verdot		10% American oak
	7% Malbec	Bottled:	July 2007
	1% Merlot	Cases Produced:	3795
		Alcohol:	14.5%
		Total Acidity:	.59 grams/100 ml.
		pH:	3.78