



TITUS
VINEYARDS
2005 MERLOT
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 fruit from this small section of vineyard is largely devoted to blending into our Napa Valley Cabernet Sauvignon and Reserve Cabernet Sauvignon wines with any excess reserved for a small production, varietal Merlot wine.

Vinification

The grapes were harvested in early 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 100% French oak barrels where it underwent malolactic fermentation, and barrel aged for 20 months.

Wine Profile

This is a generous, full-bodied Merlot that will please even the most serious Cab drinker. The nose reveals candied fruit and sweet oak notes while in the mouth, you taste jammy, red fruit along with well integrated cedar and fresh herb flavors. Subtle dark chocolate and floral notes linger on the smooth finish. Recommended drinking time is three to four years from the vintage, with about one hour of breathing prior to drinking. Maximum suggested aging is six to eight years from the vintage.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	20 months 100% French oak
Winemaker:	Phillip Titus	Bottled:	July 2007
Appellation:	Napa Valley	Cases Produced:	413
Blend:	93% Merlot	Alcohol:	14.5%
	3% Cabernet Sauvignon	Total Acidity:	.57 grams/100 ml.
	3% Cabernet Franc	pH:	3.67
	1% Malbec	Release Date:	January, 2008
Harvest Date:	10/14/05		