



# TITUS VINEYARDS

## 2005 PETITE SIRAH 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*

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 22 months.

### *Wine Profile*

Dark and inky in appearance, our 2005 Petite Sirah is lush and concentrated with aromas of blackberry, blueberry, plum sauce, anise, smoked meat and coffee. Rich and supple flavors of vanilla, caramel and cracked pepper are surrounded by layers of black cherry and dark berry preserves. Mouth-filling tannins lead to a long, cocoa-dusted finish. This wine style 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:	22 months
Winemaker:	Phillip Titus		50% new barrels
Appellation:	Napa Valley		100% American oak
Blend:	100% Petite Sirah	Bottled:	July 2007
Harvest Dates:	10/04/05 - 10/28/05	Cases Produced:	290
		Alcohol:	14.5%
		Total Acidity:	.55 grams/100 ml
		pH:	3.83
		Release:	September 1, 2007