



T I T U S
V I N E Y A R D S

**2005 RESERVE 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 fermentation with pump-overs occurring twice daily. The free-run juice was transferred to oak barrels, where it underwent malolactic fermentation.

Wine Profile

Our fourth vintage of Reserve Cabernet Sauvignon exudes the unique, chewy and rich varietal characters of our best estate Cabernet Sauvignon grapes. Blending in a small amount of Petit Verdot elevates the wine's elegant structure while a bit of Malbec and Cabernet Franc highlight the wine's red fruit characters. This robust, red wine is firing on all cylinders - mouth coating and full bodied, elegant and lush. Deep aromas of ripe blackberry, cherry and cassis are framed by layers of sweet and spicy oak, exotic allspice, smoky vanilla, mocha and milk chocolate. On the palate, the firm but round tannins balance the ripe fruit notes, espresso and sweet oak flavors. The recommended drinking time for our Reserve Cabernet Sauvignon is four to six years from vintage, with an hour of decanting prior to drinking. The maximum suggested aging of this wine is ten to fifteen years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Harvest Dates:	10/14/05 – 10/19/05
Winemaker:	Phillip Titus	Barrel Aging:	22 months
Appellation:	Napa Valley		100% French oak
Blend:	90% Cabernet Sauvignon	Bottled:	August 2007
	7% Petit Verdot	Cases Produced:	505
	2% Malbec	Alcohol:	14.5%
	1% Cabernet Franc	Total Acidity:	.6 grams/100 ml.
		pH:	3.67
		Release:	March 2008