



TITUS
VINEYARDS

**2006 ZINFANDEL
NAPA VALLEY**

Vintage

Overall, the 2006 growing season was long and steady with the exception of a cool spring with late rains and a heat spike in July. All the grapes were harvested in alignment with our predictions avoiding everything coming in at once. Interestingly, harvest at Titus Vineyards began ten days later than we would typically end allowing the grapes to benefit from the extended hang time resulting in optimum ripeness without the threat of bad weather. The lengthy 2006 growing season gifted these wines with lively aromatics, well balanced flavor profiles with beautiful concentration, and solid structure that will benefit the wines long term.

Vineyard

Titus Vineyards Napa Valley Zinfandel is produced from grapes grown in our family vineyard on Silverado Trail just north of St. Helena. The 35+ year-old vines are planted on St. George rootstock and grown without irrigation or “dry-farmed”. This old-world winegrowing practice produces low yields of concentrated fruit.

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, and were pressed shortly after dryness was achieved. The free-run wine was transferred to 20% new and 80% two year old American oak barrels, where it underwent malolactic fermentation. Petite Sirah was fermented and barrel aged separately, and blended into the Zinfandel prior to bottling.

Wine Profile

Aromas of boysenberry, raspberry, and fresh black and white pepper are wrapped in dark baking chocolate and spices on the nose that translates through to the palate. The solid tannins are well integrated and do not overpower this nearly full bodied dark and brooding Zin. With generous complexity and red fruit concentration, the long finish is enhanced by barrel spice, vanilla and coconut notes imparted by the American Oak used to age this wine. Recommended drinking time is three to five years from vintage with a maximum suggested aging time of eight to ten years.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	16 months
Winemaker:	Phillip Titus		100% American oak
Appellation:	Napa Valley	Bottled:	February 2008
Blend:	86% Zinfandel	Cases Produced:	1835
	14% Petite Sirah	Alcohol:	15%
Harvest Date:	October 19, 2006	Total Acidity:	.55 g/100 ml
Release:	May 2008	pH:	3.85