



TITUS
VINEYARDS

**2009 CABERNET FRANC
NAPA VALLEY**

Vintage

The 2009 vintage produced bold, juicy wines despite the down production. The season started with a snapping frost season and weather conditions that were not ideal for pollination causing shatter to occur in many of the clusters around the valley. Titus Vineyards benefited from the long, moderate growing season in our valley floor location. With no true heat spikes to further along the harvest markers many were caught by the rain while waiting for sugars to rise. Here at Titus Vineyards, our last day of harvest was the exact day before the first rain. Yields were 30% down from a 'normal' year but the fruit was dark and flavorful.

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 vines benefit from their very even east-west exposure resulting in even ripening each year.

Vinification

The grapes were harvested in late October where they were promptly de-stemmed but not crushed, which allowed for increased control over tannin extraction by minimizing the possibility of broken skins and split seeds. After a 48-hour cold soak to extract optimum color and flavor, the grapes were fermented for ten days with pump-overs occurring twice daily. The free-run juice was then transferred to new and two-year-old French oak barrels where it underwent malolactic fermentation, followed by twenty months of barrel aging.

Wine Profile

Our 2009 Napa Valley Cabernet Franc has an intensely deep ruby color. The complex nose offers aromas of blueberry, boysenberry, violets, crushed sage, bell pepper, peppercorn and oak spice. Well integrated, fine grain tannins give way to lush, mouthwatering flavors of currant, strawberry, and goji wrapped in black licorice, dark chocolate covered espresso and black tea. The finish is everlasting with sweet oak spice, toffee, and coffee. Recommended drinking time is three to four years from vintage. Maximum suggested aging is nine years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Harvest Date:	Oct. 15, 2009
Winemaker:	Phillip Titus	Barrel Aging:	20 months, 100% French oak
Appellation:	Napa Valley		33% new barrels
Blend:	84% Cabernet Franc	Bottled:	July 13, 2011
	11% Cabernet Sauvignon	Cases Produced:	618
	4% Malbec	Alcohol:	14.5%
	1% Petite Verdot	Total Acidity:	.59 grams/100 ml
		pH:	3.87
		Release:	October 2011