



TITUS
VINEYARDS

**2011 CABERNET FRANC
NAPA VALLEY**

Vintage

The 2011 growing season was cool from the onset. As a result of the challenging weather, flowering and fruit set promised a below average yield. The upper valley floor location of Titus Vineyards benefitted from longer growing degree days and better wind flow. The summer never heated up to any extremes but did offer opportunities to ripen the fruit with proper canopy management. Cooling trends towards harvest time created a perfect storm for moisture in Napa Valley and while creating possible botrytis issues for our neighbors, the Titus estate persevered with ever-present drying winds. While the quantity is dramatically down in 2011 the quality has proven to be high.

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 2011 Napa Valley Cabernet Franc has a shimmering ruby appearance. The complex nose offers aromas of strawberry, rooibos red tea, black currant jam, elderberry, fresh sliced vanilla bean, and slight note of bell pepper. The wine is medium in body with mouthwatering acid and flavors of pomegranate, blueberry, dark fig, and black tea leaves. The finish is everlasting with sweet oak spice 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	Barrel Aging:	20 months, 100% French oak
Winemaker:	Phillip Titus		40% new barrels
Appellation:	Napa Valley	Bottled:	June 4, 2013
Blend:	75% Cabernet Franc	Cases Produced:	436
	9% Merlot	Alcohol:	14.5%
	8% Cabernet Sauvignon	Total Acidity:	.56 grams/100 ml
	6% Malbec	pH:	3.77
	2% Petit Verdot	Release:	October 2013
Harvest Date:	October 2011		

