



TITUS
VINEYARDS

**2007 CABERNET FRANC
NAPA VALLEY**

Vintage

Our 2007 grape crop exhibited many high quality wine indicators as a result of the year's lower rainfall, early bloom, timely veraison and moderate temperatures. The limited amount of vine stress due to low rainfall over the winter and a solid, warm summer without a lot of heat spikes fostered even grape ripening. The cluster shapes and berry sizes looked ideal. The crop was smaller, with lighter clusters, smaller berries, and thicker skins lending a tannic bite that will yield wines with exceptional structure and age-worthiness. There was an ideal mix of well ripened and just-right berries with very little variation. We expected a short, furious harvest; however, it ended up being one of the longer ones starting September 14th and ending on October 15th.

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 2007 Napa Valley Cabernet Franc has a shimmering, intense ruby color. The nose is alluring and complex with aromas of blueberry, violets, mocha, currant, and oak spice. Mouthfilling, well integrated, fine grain tannins give way to lush, juicy flavors of boysenberry and sweet cherry wrapped in sweet tobacco leaf, dark cocoa and black tea. The finish is everlasting with sweet oak spice, red fruits, toffee, and anise. 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. 14, 2007
Winemaker:	Phillip Titus	Barrel Aging:	20 months, 100% French oak
Appellation:	Napa Valley		40% new barrels
Blend:	75% Cabernet Franc	Bottled:	July 2009
	14% Cabernet Sauvignon	Cases Produced:	456
	9% Malbec	Alcohol:	14.5%
	2% Merlot	Total Acidity:	.55 grams/100 ml
		pH:	3.72
		Release:	Oct. 12, 2009