



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

**2012 CABERNET FRANC
NAPA VALLEY**

Vintage

The 2012 growing season started with an exceptional fruit set that allowed for tailoring the eventual ripened crops through green harvest. Three previous vintages had offered lower yields. That said, yields from 2012 were back to 'normal' and even a bumper crop in some cases. Heralded as a 'classic' Napa Valley vintage, the growing season was long. Days were warmer than average and nights were very cool. These temperature fluctuations created even ripeness in the berries with great acidity to assist in aging ability and higher sugars to help create lush, full wines. Harvest was easy going with no surprise rains or temperature spikes. The wines from this vintage will be talked about for many years to come.

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.

Wine Profile

If one were able to liquefy a perfectly faceted rhodolite garnet, it would be the exact color of this gorgeous wine. Candied red fruits with a slightly exotic flare – think cherries and red currants with a fleeting kiss of ripe dragon fruit and pomegranate – and hints of mocha and oak entrance your olfactory senses. Carried through to the palate the candied red fruits become a deep red cherry cordial, mixing easily with black tea and dusty floral notes. A touch of green bell pepper, sweet oak and balanced acidity bring it all together, enhancing the long finish and generous-but-not-overpowering mouth feel. Drink now, or cellar it for up to a decade.

Technical Information

Vineyard Manager:	Eric Titus	Release:	August 2014
Winemaker:	Phillip Titus	Barrel Aging:	20 months
Appellation:	Napa Valley		100% French Oak
Harvest Date:	October 21, 2012		45% New
Blend:	75% Cabernet Franc	Bottled:	June 2014
	14% Cabernet Sauvignon	Alcohol:	14.9%
	11% Malbec	Total Acidity:	.59 g/100 ml
Cases Produced:	360	pH:	3.82