



T I T U S

2015 CHARDONNAY
NAPA VALLEY

Vintage

The 2015 growing season in Napa Valley started out with unseasonably warm temperatures in late winter and early spring, which resulted in early bud break and bloom. A warm winter followed by colder temperatures in May resulted in a smaller crop than the previous three vintages. While drought was of great concern, the lack of water resulted in small grape clusters with highly concentrated flavors. This vintage will be remembered for its high-quality fruit, but low yields.

Vinification

The 2015 Titus Chardonnay was the first fruit to be processed at the new Titus Winery building on August 29, 2015. It was whole cluster pressed and allowed to settle for two days before being racked to barrel. The juice was then inoculated and barrel fermented. 28% new French and Hungarian Oak was used to ferment and age the wine and it has undergone no malolactic fermentation.

Wine Profile

This Chardonnay has a beautiful aroma profile of tropical fruits, fresh squeezed citrus and a touch of flinty minerality. The palate is rich, mouth filling and well balanced with a bright acidity. It has flavors of pineapple, citrus zest and pippin apple that transition into a warm radiant finish redolent of lemon tart and warm pie crust. This wine is drinking exceptionally now but should cellar nicely over the next few years. Drink through 2020.

Technical Information

Winemaker: Stephen Cruzan
Appellation: Napa Valley
Vineyard: Bald Mountain Vineyard
Blend: 100% Chardonnay, Wente Clone
Cases Produced: 697
Harvest Date: August 29, 2015

Release: May 2017
Aging: 8 months in barrel
Bottled: May 26, 2016
Alcohol: 14.5 %
Total Acidity: 6.6 g/L
pH: 3.29