



TITUS VINEYARDS

2008 CABERNET SAUVIGNON NAPA VALLEY

Vintage

The memorable 2008 growing season began on the heels of a long, dry winter. At bud break the Napa Valley was ravaged by the coldest and longest frost season since 1972. While many hillside vineyards fell victim to frost damage, Titus Vineyards was not heavily impacted but we still needed to fire up our wind machines on a few nights. The unseasonable lows changed almost overnight into unseasonably hot weather that was accompanied by gusty winds during fruit set. The vines were already challenged by drought conditions and record cold, and this continual odd spring weather pattern caused the fruit to not set as evenly as it would under normal growing conditions. Add to this the summer fire season that resulted in several local wild fires making it a smoky, hazy July. Remarkably, harvest developed on a normal schedule running from August 22nd through October 16th. What ultimately manifested at the end of the topsy-turvy weather was an overall fruit yield reduction of nearly 50%. However, the quality of the fruit harvested was extremely high and will result in wines of great depth and concentration.

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

The 2008 Napa Valley Cabernet Sauvignon has a shimmering, deep purple and ruby color. The nose is alluring and complex with aromas of black cherry, strawberry, lavender, dark currant, red apple, rubbed sage and notes of brown sugar and oak spice. The mouth-feel is soft, full-bodied, and rich with well integrated, fine grain tannins give way to lush, juicy flavors of blackberry, sweet pomegranate, goji berry, ripe plum accompanied by chocolate, and anise. The finish is long and elegant with spiced rhubarb, sweet cigar tobacco and pencil shavings. Recommended drinking time is five to ten years from vintage. Maximum suggested aging is fifteen years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	22 months, 80% French oak
Winemaker:	Phillip Titus		40% new barrels
Appellation:	Napa Valley	Bottled:	July 2010
Blend:	78% Cabernet Sauvignon	Cases Produced:	2800
	9% Merlot, 5% Petit Verdot	Alcohol:	14.5%
	8% Malbec	Total Acidity:	.57 grams/100 ml
	Harvest Date:	pH:	3.74
	Sept. 30 – Oct 8, 2008	Release:	Jan. 17, 2010