



TITUS
VINEYARDS

**2009 CABERNET SAUVIGNON
NAPA VALLEY**

Vintage

The 2009 vintage produced bold, juicy wines despite the down production. The season started with a snapping frost season and weather conditions that were not ideal for pollination causing shatter to occur in many of the clusters around the valley. Titus Vineyards benefited from the long, moderate growing season in our valley floor location. With no true heat spikes to further along the harvest markers many were caught by the rain while waiting for sugars to rise. Here at Titus Vineyards, our last day of harvest was the exact day before the first rain. Yields were 30% down from a 'normal' year but the fruit was dark and flavorful.

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 2009 Napa Valley Cabernet Sauvignon has a shimmering, deep purple and ruby color. The nose is alluring and complex with aromas of black cherry, passion fruit, tamarind, lychee, sweet powdered cocoa, mulling spice 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 sweet pomegranate, ripe plum, and strawberry accompanied by chocolate, and anise in addition to the aromas that follow through to the palate. This wine is sure to be a crowd pleaser in any and all situations. 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 2011
Blend:	78% Cabernet Sauvignon	Cases Produced:	2065
	7% Merlot, 8% Petit Verdot	Alcohol:	14.9%
	5% Malbec, 2% Cabernet Franc	Total Acidity:	.63 grams/100 ml
Harvest Date:	October 2009	pH:	3.71
		Release:	March 5, 2012