



TITUS
VINEYARDS

**2006 CABERNET SAUVIGNON
NAPA VALLEY**

Vintage

Overall, the 2006 growing season was long and steady with the exception of a cool spring with late rains and a heat spike in July. All the grapes were harvested in alignment with our predictions avoiding everything coming in at once. Interestingly, harvest at Titus Vineyards began ten days later than we would typically end allowing the grapes to benefit from the extended hang time resulting in optimum ripeness without the threat of bad weather. The lengthy 2006 growing season gifted these wines with lively aromatics, well balanced flavor profiles with beautiful concentration, and solid structure that will benefit the wines long term.

Vineyard

Our family vineyard, located on the valley floor just north of St. Helena on the Silverado Trail, possesses 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 Cabernet Sauvignon vines vary in age. They were most recently planted between the years 1996 to 2001 and are a combination of the 337 and See clones. Further north, our Ehlers Lane Vineyard consists of a stony, dry streambed and a knoll composed of thin gravelly soil over hard volcanic ash. Planted entirely to Cabernet Sauvignon these infertile soils produce low yields of grapes with concentrated flavors.

Vinification

Following harvest, the grapes were de-stemmed but not crushed, allowing increased control over tannin extraction by minimizing the possibility of broken skins and split seeds. Following a 48-hour cold soak to extract color and flavor, the grapes underwent a warm, short fermentation, with pump-overs occurring twice daily. The free-run juice was transferred to oak barrels, where it underwent malolactic fermentation.

Wine Profile

Bright, complex, and intense, our 2006 Napa Valley Cabernet Sauvignon displays concentrated aromas of black currant, cherry, blackberry, dried apricot, violet, tarragon, coriander and dark cocoa mingling with undertones of baking spices and sweet tobacco. The palate is juicy and mouth-filling with well balanced structure and complexity. Vibrant flavors of bing cherries, pomegranate, raspberry, cranberry and blueberry are enveloped with layers of baking and pepper spices, chocolate, and hints of cigar wrapping leaf. The finish is smooth with lasting round tannins, toasty oak, and coffee. Recommended drinking time is three to five years from vintage, with about one hour of decanting prior to drinking. Maximum suggested aging is thirteen years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	22 months oak, 40% new
Winemaker:	Phillip Titus		80% French, 20% American
Appellation:	Napa Valley	Bottled:	July 2008
Blend:	80% Cabernet Sauvignon	Cases Produced:	4,402
	9% Petit Verdot	Alcohol:	14.7%
	6% Malbec	Total Acidity:	.56 grams/100 ml
	5% Merlot	pH:	3.77
Harvest Date:	Oct. 10 th thru 25 th , 2006	Release:	Jan. 15 th , 2009