



TITUS VINEYARDS

2007 CABERNET SAUVIGNON NAPA VALLEY

Vintage

Our 2007 grape crop exhibited many high quality wine indicators as a result of the year's lower rainfall, early bloom, timely veraison and moderate temperatures. The limited amount of vine stress due to low rainfall over the winter and a solid, warm summer without a lot of heat spikes fostered even grape ripening. The cluster shapes and berry sizes looked ideal. The crop was smaller, with lighter clusters, smaller berries, and thicker skins lending a tannic bite that will yield wines with exceptional structure and age-worthiness. There was an ideal mix of well ripened and just-right berries with very little variation. We expected a short, furious harvest; however, it ended up being one of the longer ones starting September 14th and ending on October 15th.

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

Our 2007 Napa Valley Cabernet Sauvignon has a shimmering, intense purple and ruby color. The nose is alluring and complex with aromas of black cherry, blueberry, lavender, currant, apple, sweet basil leaf and exotic notes of toasted chocolate, crème Brule and oak spice. The mouth-feel is full-bodied and rich with well integrated, fine grain tannins give way to lush, juicy flavors of blackberry and blueberry accompanied by dark chocolate, and anise. The finish is long and velvety with sweet cherry, clove spice, 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	Harvest Date:	Oct. 1 - 5, 2007
Winemaker:	Phillip Titus	Barrel Aging:	22 months, 80% French oak 40% new barrels
Appellation:	Napa Valley	Bottled:	July 2009
Blend:	82% Cabernet Sauvignon 10% Petit Verdot 6% Malbec 1% Merlot 1% Cabernet Franc	Cases Produced:	4448
		Alcohol:	14.5%
		Total Acidity:	.60 grams/100 ml
		pH:	3.74
		Release:	Mar. 15, 2010