



# TITUS VINEYARDS

## 2007 LOT 1 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 14<sup>th</sup> and ending on October 15<sup>th</sup>.

### *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 were fermented for 10 days, with punch-downs occurring twice daily. The free-run was transferred to French and American oak barrels, where it then aged for 22 months and was bottled without filtering. The Petite Sirah provides a base of spice and rich extract, the Petit Verdot adds structure and concentrated berry fruit, and the Zinfandel adds a note of lush briar.

### *Wine Profile*

Lot 1, our non-traditional blend of Petite Sirah and Petit Verdot, is a big and powerful red wine. The 2006 LOT 1 provides prominent aromas and flavors of dark exotic fruit such as acai, goji, pluot, and pomegranate accompanied by blueberries and boysenberries. The fruits are in perfect marriage with the notes of tobacco, fresh espresso crema, black licorice, graham cracker and spice. The finish is everlasting with traces of toffee, blackberry, violets, and mocha complimented by rich fine grain tannins. The 2006 LOT 1 is elegant, balanced, well integrated and quite complex. Recommended drinking time is five to six years from vintage with a maximum suggested aging time of ten to fifteen years from vintage. **CAUTION:** This wine will turn your teeth blue!

### *Technical Data*

Vineyard Manager:	Eric Titus	Cases Produced:	105
Winemaker:	Phillip Titus	Barrel Aging:	22 months, 60% new barrels
Appellation:	Napa Valley		80% French Oak
Blend:	70% Petite Sirah, 25% Petit Verdot, 5% Zinfandel	Bottled:	July 2009
Harvest Dates:	10/3/07	Alcohol:	14.7%
		Total Acidity:	.62 g/100 ml
		pH:	3.82
		Release Date:	November 1, 2009