



TITUS VINEYARDS

2004 LOT 1 NAPA VALLEY

Vintage

Demonstrating many similarities to the 1997 vintage, the 2004 growing season began with normal rainfall followed by an early, pleasantly warm Spring marked by timely bud-break and bloom. The first signs of veraison appeared several weeks ahead of schedule in the first few days of July. Cooler summer temperatures allowed for steady, even ripening of the moderately sized crop. A few days of hot, windy weather in August lent a final touch of richness and concentration to the fruit.

Vineyard

Rattlesnake Acres, an old, head pruned vineyard northeast of Calistoga with a reputation for concentrated fruit again provided the base of Petite Sirah. Our estate vineyards north of St. Helena provided Petit Verdot and Zinfandel. Noted for its well-drained alluvial soils our family vineyard produces complex wines with defined fruit 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 20 months and was bottled without filtering. The Petite Sirah provides a base of spice and rich extract, the Petite Verdot adds structure and concentrated berry fruit, and the Zinfandel adds a note of lush briar.

Wine Profile

Lot 1, our maverick blend of Petite Sirah and Petit Verdot, is a big and powerful red wine. Heaps of concentrated red and dark fruits and nuances of baked preserves are generously balanced by graceful tannins. Plum sauce, berry pies, and strappy molasses flavors along with subtle mineral notes linger on the palate through a lengthy finish. 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 Information

Vineyard Manger:	Eric Titus	Barrel Aging:	22 months, 60% new barrels
Winemaker:	Phillip Titus		50% French & 50% American
Appellation:	Napa Valley	Bottled:	August 2006
Blend:	65% Petite Sirah	Cases Produced:	122
	30% Petit Verdot	Alcohol:	14.5%
	5% Zinfandel	Total Acidity:	.56 grams/100ml
Harvest Dates:	9/10/04-9/28/04	pH:	3.85
		Release:	November 9, 2007

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