



T I T U S
V I N E Y A R D S

**2012 MALBEC
NAPA VALLEY**

Vintage

The 2012 growing season started with an exceptional fruit set that allowed for tailoring the eventual ripened crops through green harvest. Three previous vintages had offered lower yields. That said, yields from 2012 were back to 'normal' and even a bumper crop in some cases. Heralded as a 'classic' Napa Valley vintage, the growing season was long. Days were warmer than average and nights were very cool. These temperature fluctuations created even ripeness in the berries with great acidity to assist in aging ability and higher sugars to help create lush, full wines. Harvest was easy going with no surprise rains or temperature spikes. The wines from this vintage will be talked about for many years to come.

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 fruit from this small section of vineyard is entirely devoted to blending into our Napa Valley Cabernet Sauvignon and Reserve Cabernet Sauvignon wines, and produced enough excess in 2012 for a small production, varietal Malbec wine.

Wine Profile

A first for Titus, this stunner Napa Valley Malbec shines from first whiff to last drop. The nose presents aromas of black pepper, grape jolly rancher and soft, buttery oak. This is a medium bodied wine with a dark and luscious palate, where juicy blackberries, black cherries and spicy pepper give way to refined, silky tannins and a lingering finish. A limited release wine; only 10 barrels produced.

Technical Information

Vineyard Manager:	Eric Titus	Release:	August 2014
Winemaker:	Phillip Titus	Barrel Aging:	20 Months
Appellation:	Napa Valley		100% French Oak,
Harvest Date:	October 16, 2012		50% New
Blend:	75% Malbec	Bottled:	June 2014
	14% Merlot	Alcohol:	14.9%
	11% Petit Verdot	Total Acidity:	.55 g/100 ml
Cases Produced:	265	pH:	3.82