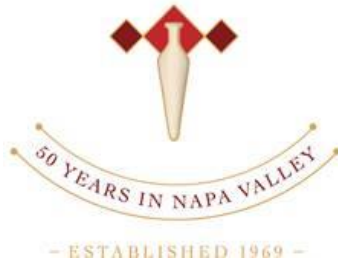


T I T U S



2015 MERLOT NAPA VALLEY

Vintage

The 2015 growing season in Napa Valley started with unseasonably warm temperatures in late winter and early spring, which resulted in an early bud break and bloom. The mild winter followed by cooler temperatures in May resulted in a smaller crop than the previous three vintages. While drought was of great concern, the lack of water resulted in small grape clusters with highly concentrated flavors. This vintage will be remembered for its high-quality fruit, but low yields.

Vineyard

Our family vineyard is located on 50 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 the vineyard is largely devoted to blending into our Napa Valley Cabernet Sauvignon and Reserve Cabernet Sauvignon wines with any excess reserved for this small production, varietal Merlot wine.

Wine Profile

The 2015 Titus Merlot is a classic Napa Valley expression of this lovely variety. The wine exudes wonderful aromas of spiced cherry, dried cranberries, rose hip, and crème Brule. The wine is smooth and fresh on entry with a long palate that has flavors of cherry, spiced plums, brandied apricots, and fall spices. The moderate tannins are very fine and along with a nice acidity pull the wine through to the palate where it finishes with notes of toasted pie crust and clove. This Merlot will be enjoyable with dinner or any time on release through 2025.

Technical Information

Vineyard Manager:	Eric Titus	Cases Produced:	251
Winemaker:	Stephen Cruzan	Release:	January 2019
Appellation:	Napa Valley	Barrel Aging:	55% New Hungarian Oak
Blend:	87% Merlot	Alcohol:	14.9%
	8% Malbec	Total Acidity:	6.1
	5% Cabernet Sauvignon	pH:	3.72

2971 SILVERADO TRAIL NORTH
ST. HELENA, CA 94574

www.titusvineyards.com
info@titusvineyards.com

TEL: (707) 963-3235
FAX: (707) 963-3257