



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

**2011 ZINFANDEL
NAPA VALLEY**

Vintage

The 2011 growing season was cool from the onset. As a result of the challenging weather, flowering and fruit set promised a below average yield. The upper valley floor location of Titus Vineyards benefitted from longer growing degree days and better wind flow. The summer never heated up to any extremes but did offer opportunities to ripen the fruit with proper canopy management. Cooling trends towards harvest time created a perfect storm for moisture in Napa Valley and while creating possible botrytis issues for our neighbors, the Titus estate persevered with ever-present drying winds. While the quantity is dramatically down in 2011 the quality has proven to be high

Vineyard

Titus Vineyards Napa Valley Zinfandel is produced from grapes grown on our family's valley floor vineyard on Silverado Trail just north of St. Helena. The 30+ year-old vines are planted on St. George rootstock and grown without irrigation or "dry-farmed." This old-world winegrowing practice produces low yields of concentrated fruit.

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 underwent a warm fermentation, with pump-overs occurring twice daily, and were pressed shortly after dryness was achieved. The free-run wine was transferred to 15% new and 85% two year old American oak barrels, where it underwent malolactic fermentation. Petite Sirah was fermented and barrel aged separately, and blended into the Zinfandel prior to bottling.

Wine Profile

The nose pronounced with notes of blackberry, vanilla, cardamom, black pepper, and anise. The aromas translate through to the palate with the addition of acai, boysenberry, strawberry, white pepper, and toasty oak notes. The mouthfeel is medium to full bodied with bright acid though all components are well balanced and extremely well integrated. This Zin's long, spicy finish is enhanced by strawberry and black cherry wrapped in soft oak spice and burnt raw sugar. Recommended drinking time is three to five years from vintage with a maximum suggested aging time of eight to ten years from vintage. We also recommend decanting this wine for about an hour prior to drinking.

Technical Information

Vineyard Manager:	Eric Titus	Release:	May 2013
Winemaker:	Phillip Titus	Barrel Aging:	14 months
Appellation:	Napa Valley		100% American oak 25% new
Blend:	100% Zinfandel	Bottled:	March 2013
Cases Produced:	1,052	Alcohol:	15.5%
Harvest Date:	October, 2011	Total Acidity:	.59 g/100 ml
		pH:	3.82

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