



TITUS
VINEYARDS

**2012 ZINFANDEL
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

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, blueberry, crushed dried herbs, white pepper, and light brown sugar. The aromas translate through to the palate with the addition of strawberry, boysenberry, bitter cocoa, black peppercorn, vanilla seed pod, and toasty oak notes. The mouthfeel full bodied with bright acid, though all components are well balanced and extremely well integrated. 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 2014
Winemaker:	Phillip Titus	Barrel Aging:	14 months
Appellation:	Napa Valley		100% American oak 30% new
Blend:	92% Zinfandel	Bottled:	December 2013
	8% Petite Sirah	Alcohol:	15.9%
Cases Produced:	1,451	Total Acidity:	.65 g/100 ml
Harvest Date:	October, 2012	pH:	3.75

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