



TITUS
VINEYARDS

**2008 PETITE SIRAH
NAPA VALLEY**

Vintage

The memorable 2008 growing season began on the heels of a long, dry winter. At bud break the Napa Valley was ravaged by the coldest and longest frost season since 1972. While many hillside vineyards fell victim to frost damage, Titus Vineyards was not heavily impacted but we still needed to fire up our wind machines on a few nights. The unseasonable lows changed almost overnight into unseasonably hot weather that was accompanied by gusty winds during fruit set. The vines were already challenged by drought conditions and record cold, and this continual odd spring weather pattern caused the fruit to not set as evenly as it would under normal growing conditions. Add to this the summer fire season that resulted in several local wild fires making it a smoky, hazy July. Remarkably, harvest developed on a normal schedule running from August 22nd through October 16th. What ultimately manifested at the end of the topsy-turvy weather was an overall fruit yield reduction of nearly 50%. However, the quality of the fruit harvested was extremely high and will result in wines of great depth and concentration.

Vineyard

After many years of purchasing Petite Sirah from other growers to blend into our Zinfandel, we finally planted our own. 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 vines benefit from their very even east-west exposure resulting in even ripening each year.

Vinification

The grapes were harvested in October and promptly de-stemmed but not crushed, allowing increased control over tannin extraction by minimizing the possibility of broken skins and split seeds. After a 48-hour cold soak to extract color and flavor, the grapes were fermented for one week, with pump-overs occurring twice daily. The free-run was transferred to new and two-year-old American oak barrels where it underwent malolactic fermentation, then barrel aging for 19 months.

Wine Profile

Our 2007 Petite Sirah has such a deep, inky core that its legs stain the glass purple. Aromas of sweet black fruits, anise and vanilla are alluring and pronounced. The palate is balanced, mouthfilling and intense. Flavors of pomegranate, black cherry, boysenberry, blackberry, smoky oak, and sweet espresso crema, are complimented by a long finish accompanied by hints of anise, spice, and dark chocolate. The tannins are fine grained and well integrated. Our Petite Sirah should be considered a gentle giant for this variety, exhibiting approachability and food friendliness. Recommended drinking time is three to four years from vintage, maximum suggested aging is ten years.

Technical Information

| | | | |
|-------------------|-------------------|-----------------|-------------------|
| Vineyard Manager: | Eric Titus | Barrel Aging: | 19 months |
| Winemaker: | Phillip Titus | | 33% new barrels |
| Appellation: | Napa Valley | | 100% American oak |
| Blend: | 100% Petite Sirah | Bottled: | June 2010 |
| Harvest Dates: | 9/26/08 | Cases Produced: | 321 |
| | | Alcohol: | 14.9% |
| | | Total Acidity: | .56 grams/100 ml |
| | | pH: | 3.77 |
| | | Release: | October 15, 2010 |