



TITUS
VINEYARDS

**2009 PETITE SIRAH
NAPA VALLEY**

Vintage

The 2009 vintage produced bold, juicy wines despite the down production. The season started with a snapping frost season and weather conditions that were not ideal for pollination causing shatter to occur in many of the clusters around the valley. Titus Vineyards benefited from the long, moderate growing season in our valley floor location. With no true heat spikes to further along the harvest markers many were caught by the rain while waiting for sugars to rise. Here at Titus Vineyards, our last day of harvest was the exact day before the first rain. Yields were 30% down from a 'normal' year but the fruit was dark and flavorful.

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 2009 Petite Sirah has such a deep, inky core that its legs stain the glass purple. Aromas of blueberry, black currant, boysenberry, exotic spiced incense and brown sugar are alluring and pronounced. The palate is balanced, mouthfilling and intense. Flavors of pomegranate, black cherry, boysenberry, and plum are complimented by a long finish accompanied by hints of cardamom, vanilla, and fresh ground pepper. 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	Bottled:	06/30/11
Winemaker:	Phillip Titus	Cases Produced:	287
Appellation:	Napa Valley	Alcohol:	14.9%
Blend:	100% Petite Sirah	Total Acidity:	.60 grams/100 ml
Harvest Dates:	10/13/09	pH:	3.94
Barrel Aging:	20 months	Release:	January 2012
	33% new barrels		
	100% American oak		