



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

**2007 PETITE SIRAH  
NAPA VALLEY**

***Vintage***

Our 2007 grape crop exhibited many high quality wine indicators as a result of the year's lower rainfall, early bloom, timely veraison and moderate temperatures. The limited amount of vine stress due to low rainfall over the winter and a solid, warm summer without a lot of heat spikes fostered even grape ripening. The cluster shapes and berry sizes looked ideal. The crop was smaller, with lighter clusters, smaller berries, and thicker skins lending a tannic bite that will yield wines with exceptional structure and age-worthiness. There was an ideal mix of well ripened and just-right berries with very little variation. We expected a short, furious harvest; however, it ended up being one of the longer ones starting September 14<sup>th</sup> and ending on October 15<sup>th</sup>.

***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:	July 2009
Harvest Dates:	10/11/07	Cases Produced:	1044
		Alcohol:	14.9%
		Total Acidity:	.56 grams/100 ml
		pH:	3.85
		Release:	October 12, 2009