



TITUS VINEYARDS

2007 RESERVE CABERNET SAUVIGNON 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 14th and ending on October 15th.

Vineyard

Our family vineyard, located on the valley floor just north of St. Helena on the Silverado Trail, possesses 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. Further north, our Ehlers Lane Vineyard consists of a stony, dry streambed and a knoll composed of thin gravelly soil over hard volcanic ash. Planted entirely to Cabernet Sauvignon, clone 337, these infertile soils produce low yields of grapes with concentrated flavors.

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. The free-run juice was transferred to oak barrels, where it underwent malolactic fermentation.

Wine Profile

Our sixth vintage of Reserve Cabernet Sauvignon exudes the unique, rich varietal characters of our best estate Cabernet Sauvignon grapes and could be the best vintage to date from this program. The concentrated and glass filling aromas of blackberry, black cherry currant, and cassis come across as being accompanied by sweet oak spices, espresso, and pencil shavings. The aromas translate directly to the palate swim along with well integrated fine grain tannins. The juicy flavors and mouth-feel lead way to a rewarding and everlasting finish. The Reserve Cabernet Sauvignon is both smooth and drinkable for such a mouth-filling, full-bodied Cab. The recommended drinking time for this wine is four to six years from vintage, with an hour of decanting prior to drinking. The maximum suggested aging of this wine is ten to fifteen years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	22 months
Winemaker:	Phillip Titus		100% French oak
Appellation:	Napa Valley		80% New
Blend:	82% Cabernet Sauvignon	Bottled:	August 2009
	12% Petit Verdot, 6% Malbec	Alcohol:	14.9%
Harvest Dates:	9/26/07	Total Acidity:	.58 grams/100 ml.
Cases Produced:	383	pH:	3.82
		Release:	April 2010