



TITUS VINEYARDS

2009 FAMILY ESTATE RESERVE CABERNET SAUVIGNON 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

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 eighth vintage of Reserve Cabernet Sauvignon exudes the unique, rich varietal characters of our best estate Cabernet Sauvignon grapes. The concentrated and glass filling aromas of black cherry, red currant, and sweet plum come across as being accompanied by sweet oak spices, dark chocolate, raw sugar, and violets. The aromas translate directly to the palate swim along with well integrated fine grain tannins. Additional flavors are black forest cake, boysenberry, and exotic fruits. The juicy flavors and mouth-feel lead way to a rewarding and everlasting finish with anise and dried basil. The Reserve Cabernet Sauvignon is both smooth and drinkable for such a mouth-filling, full-bodied Cab with great integrated, fine grain tannins. 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:	July 2011
	10% Petit Verdot, 8% Malbec	Alcohol:	14.9%
Harvest Dates:	October 2009	Total Acidity:	.64 grams/100 ml.
Cases Produced:	408	pH:	3.74
		Release:	April 2012