



TITUS  
VINEYARDS

**2010 FAMILY ESTATE RESERVE  
CABERNET SAUVIGNON  
NAPA VALLEY**

***Vintage***

The 2010 vintage produced dark and concentrated wines despite the down production and cool summer. The season started with some late showers that affected flowering and caused some shatter in the grape clusters. The exceptionally cool and sometimes downright cold growing season had the most notable affect on the cooler growing areas of Napa Valley. Titus Vineyards benefited from the long, moderate growing season in our valley floor location. Our vineyard location is naturally warmer than others and the orientation of the vineyard had a surprising benefit during a late season heat spike. Many vineyards had aggressive canopy management at the time of this spike. Due to the long afternoon sun at Titus Vineyards aggressive leaf pulling has never been encouraged and saved the grapes on the vine from raisining. 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 ninth 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 apple, and sweet plum come across as being accompanied by sweet oak spices and violets. The aromas translate directly to the palate swim along with well integrated fine grain tannins. Additional flavors are boysenberry, and exotic fruits. The juicy flavors and mouth-feel lead way to a rewarding and everlasting fruit forward finish. The Reserve Cabernet Sauvignon is both smooth and drinkable for such a mouth-filling, full-bodied Cab with great integrated, fine grain tannins with just enough acid to leave your mouth watering. The recommended drinking time for this wine is five to fifteen years from vintage, with an hour of decanting prior to drinking. The maximum suggested aging of this wine is ten to twenty one years from vintage.

***Technical Information***

Vineyard Manager:	Eric Titus	Barrel Aging:	22 months
Winemaker:	Phillip Titus		100% French oak
Appellation:	Napa Valley		75% New
Blend:	84% Cabernet Sauvignon	Bottled:	July 23 2012
	10% Petit Verdot, 6% Merlot,	Alcohol:	14.9%
Harvest Dates:	10/4/10 – 10/13/10	Total Acidity:	.61 grams/100 ml.
Cases Produced:	436	pH:	3.84
		Release:	March 2013