

# 2012 FAMILY ESTATE RESERVE CABERNET SAUVIGNON NAPA VALLEY

### Vintage

The 2012 growing season started with an exceptional fruit set that allowed for tailoring the eventual ripened crops through green harvest. Three previous vintages had offered lower yields. That said, yields from 2012 were back to 'normal' and even a bumper crop in some cases. Heralded as a 'classic' Napa Valley vintage, the growing season was long. Days were warmer than average and nights were very cool. These temperature fluctuations created even ripeness in the berries with great acidity to assist in aging ability and higher sugars to help create lush, full wines. Harvest was easy going with no surprise rains or temperature spikes. The wines from this vintage will be talked about for many years to come.

### 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.

## Wine Profile

With characteristic intensity and finesse, the 2012 Reserve Cabernet is already showing us what it's like to be next in line to the throne. Clean ripe fruit greets the nose, exhibiting plum, cinnamon spiced cherry pie, and raspberry liqueur. Light notes of hibiscus flower and Tahitian vanilla pudding blend with cinnamon and soft oak. On the palate, black currant jamon-toast and deep peppery purple plum are accented by crème brulee, anise, and firm, fine tannins that continue into an everlasting finish. There are layers here that have not even been tapped into; this wine will age till 2026 and beyond. We recommend decanting for the first 5-7 years for optimum drinking.

92pts Robert Parker, Jr, Wine Advocate

### **Technical Information**

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Vineyard Manager:	Eric Titus	Cases Produced	l: 773
Winemaker:	Phillip Titus	Release:	August 2014
Appellation:	Napa Valley	Barrel Aging:	20 months
Harvest Date:	October 6-12, 2012		French Oak, 80% New
Blend:	80% Cabernet Sauvignon	Bottled:	June 2014
	15% Malbec	Alcohol:	14.9%
	5% Petit Verdot	Total Acidity:	.59g/100 ml
		pH:	3.85

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