



TITUS
VINEYARDS

**2011 SAUVIGNON BLANC
NAPA VALLEY**

Vintage

The 2011 growing season was cool from the onset. As a result of the challenging weather, flowering and fruit set promised a below average yield. The upper valley floor location of Titus Vineyards benefitted from longer growing degree days and better wind flow. The summer never heated up to any extremes but did offer opportunities to ripen the fruit with proper canopy management. Cooling trends towards harvest time created a perfect storm for moisture in Napa Valley and while creating possible botrytis issues for our neighbors, the Titus estate persevered with ever-present drying winds. While the quantity is dramatically down in 2011 the quality has proven to be high

Vineyard

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. 2.4 acres of Sauvignon Blanc were planted in 2004. The Sauvignon Blanc block is bordered by the Napa River on the southwest corner of the Titus estate vineyard. The vines are trained in a quadrilateral cordon fashion to enhance evaporation and prevent disease.

Vinification

The Sauvignon Blanc was harvested at 23 Brix. Following harvest, the juice was extracted from whole grape clusters in a pneumatic bladder press that minimizes the amount of skin, stem, and seed contact with the juice during fermentation and aging. Fermentation was set at 55 degrees and took three weeks to complete in an 800 gallon stainless steel tank. The wine remained in the tank and on the lees for 6 months prior to bottling.

Wine Profile

The fourth vintage of Sauvignon Blanc from Titus Vineyards is crystal clear with a pale lemon hue and a hint of green. The nose is pronounced with notes of white peach, apricots, lemon, and lime, straw and star jasmine. This sipper has crisp, refreshing acidity and alluring flavors that match the aromas along with intense white flowers and subtle honeysuckle. Melons and dried flowers add a pleasant touch to the everlasting finish. Enjoy this wine now and over three years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Release:	May 2012
Winemaker:	Phillip Titus	Aging:	6 months
Appellation:	Napa Valley		100% Stainless Steel
Blend:	100% Sauvignon Blanc	Bottled:	February 2012
Cases Produced:	400	Alcohol:	14.1%
Harvest Date:	September 2011	Total Acidity:	.61 g/100 ml
		pH:	3.45