



T I T U S

2017 SAUVIGNON BLANC NAPA VALLEY

Vintage

It will always be known as The Year of the Fires, but 2017 also gave us floods, funky weather and fantastic wines. Abundant rainfall resulted in two major floods on the Titus property, one in January and one in February. Rains were followed by a mild spring, allowing for extended flowering periods and very little shatter. Hail in June caught everyone off guard but did not negatively impact the grapes, and three high-heat weeks during veraison caused an earlier than normal Sauvignon Blanc pick on August 31st – officially kicking off Harvest here at Titus Vineyards. Immediately following Labor Day Weekend, the weather cooled down, and sugar levels evened out. Late-ripening red grapes such as Cabernet continued to hang and were harvested over the next few weeks. By the time the wild fires started on October 8th, 2017, 90% of the 2017 grape tonnage had already been harvested. Winemakers and vineyard managers rose to each and every occasion in 2017, ultimately producing phenomenal wines in the face of adversity.

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. The Sauvignon Blanc vines were planted in 2004, and 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

This vintage of Sauvignon Blanc was whole cluster pressed, and the juice was transferred to stainless steel tank where fermentation took place. At the conclusion of fermentation, the wine was gently racked to neutral French Oak barrels where it stayed for the remainder of its aging. The Viognier was barrel fermented and barrel aged. After 5 months of aging these wines were racked to tank and blended to be cold stabilized in preparation for bottling.

Wine Profile

The 2016 Titus Sauvignon Blanc is sourced from our Estate Vineyard and offers a balanced and tasty wine. The aromas are bright with hints of lemon curd, star fruit, honey suckle and jasmine. The palate follows with a generous viscosity and flavors of grapefruit, peach nectar, brandied apricots, Asian pear and quince paste. The acidity is fresh and focused giving the wine a defined structure that keeps it quaffable and crisp. Enjoy this wine today as a starter for the evening or with delicious seafood dishes.

Technical Information

Vineyard Manager:	Eric Titus	Release:	August 2017
Winemaker:	Stephen Cruzan	Aging:	5 months, French Oak
Appellation:	Napa Valley		Neutral Barrel Aged
Blend:	97.9% Sauvignon Blanc	Alcohol:	14.1%
	2.1% Viognier	TA:	.64 g/100ml
Cases Produced:	1126	pH:	3.35