



TITUS VINEYARDS

2010 SAUVIGNON BLANC NAPA VALLEY

Vintage

The 2010 growing season provided the perfect conditions for our Sauvignon Blanc. A long, cool growing season maximized flavor development and provided balance to the wines. The cane-pruned vineyard showed elegant maturity as yields and sugars were balanced across the 2 ½ acres.

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 third 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:	March 2011
Winemaker:	Phillip Titus	Aging:	6 months
Appellation:	Napa Valley		100% Stainless Steel
Blend:	100% Sauvignon Blanc	Bottled:	February 2011
Cases Produced:	710	Alcohol:	14.1%
Harvest Date:	September 2010	Total Acidity:	.63 g/100 ml
		pH:	3.35