



# TITUS VINEYARDS

## 2013 SAUVIGNON BLANC NAPA VALLEY

### *Vintage*

The 2013 vintage delivered one of the most ideal growing seasons to date. The year began with a warm, dry spring that laid the foundation for an exceptional fruit set. Despite one heat spike in late June, the vines had perfect conditions to move through each growth stage with ease. The vines were a picture perfect representation of health, as the grapes moved through veraison. The long, dry summer gave way to one of the earliest harvests to date in the history of Napa Valley. With no inclement weather in sight, vineyard managers had time on their side to pick at the optimal moment of balance and ripeness to create the best expression of their terrior. The wines from this vintage will represent the best of what Napa Valley can do and will be sought after the world over

### *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 sixth vintage of Sauvignon Blanc from Titus Vineyards is crystal clear with a pale gold hue. The nose is pronounced with notes of peach, pineapple, lemon, lime, night jasmine, lemon curd, and flint. The acidity is refreshing while the mouthfeel from the sur lie aging offers a creamy weight. The nose translates to the palate and is punctuated with flavors apricots, nectarines, orange peel, and wet stone. Melons and stone fruit 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 2014
Winemaker:	Phillip Titus	Aging:	6 months, sur lie
Appellation:	Napa Valley		100% Stainless Steel
Blend:	100% Sauvignon Blanc	Bottled:	February 2014
Cases Produced:	1657	Alcohol:	14.1%
Harvest Date:	September 1, 2013	Total Acidity:	.53 g/100 ml
		pH:	3.35