



T I T U S

2015 SAUVIGNON BLANC NAPA VALLEY

Vintage

The 2015 growing season in Napa Valley started out with unseasonably warm temperatures in late winter and early spring, which resulted in early bud break and bloom. A warm winter followed by colder temperatures in May resulted in a smaller crop than the previous three vintages. While drought was of great concern, the lack of water resulted in small grape clusters with highly concentrated flavors. This vintage will be remembered for its high-quality fruit, but low yields.

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

Forty percent of the 2015 Sauvignon Blanc was stainless steel tank fermented, then gently racked to used French Oak barrels to age. The remaining sixty percent was barrel fermented and then barrel aged in used oak. After 5 months of aging, the wine was racked to tank and blended, cold stabilized and then bottled in March 2016.

Wine Profile

The 2015 Sauvignon Blanc starts off with vibrant citrus aromas of lemon, lime and mandarin. As the citrus notes mellow, they give way to inviting tones of Bartlett Pear, fruit cocktail, guava and hints of warm pear crisp. The generous and open palate begins with flavors of pear nectar, fresh white peaches, and citrus zest that round into baked fruit tart and key lime. The acid is bright, giving the wine structured intensity and keeps the finish clean and crisp. This is a wine that is ready to be enjoyed today as an aperitif or with your favorite seafood dishes.

Technical Information

Vineyard Manager:	Eric Titus	Release:	October 2016
Winemaker:	Stephen Cruzan	Aging:	5 months
Appellation:	Napa Valley	Barrel aged (no new oak)	
Blend:	92.5% Sauvignon Blanc	Alcohol:	14.1%
	7.5% Viognier	TA:	6.1 g/l
		pH:	3.32
Cases Produced:	1857		