



T I T U S

2016 SAUVIGNON BLANC
NAPA VALLEY

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

The Sauvignon Blanc was stainless steel tank fermented then gently racked to used French Oak barrels where it was aged for the remainder of its aging. No new Oak was used in the vinification of this wine. After 5 months of aging, these wines were racked to tank and blended to be cold stabilized in preparation for bottling.

Wine Profile

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

Technical Information

Vineyard Manager:	Eric Titus	Release:	October 2017
Winemaker:	Stephen Cruzan	Aging:	5 months
Appellation:	Napa Valley	Barrel Aging:	100% Used French Oak
Blend:	91.5% Sauvignon Blanc	Alcohol:	14.1%
	8.5% Viognier	TA:	6.1 g/l
Cases Produced:	816	pH:	3.31