



TITUS VINEYARDS

2009 SAUVIGNON BLANC NAPA VALLEY

Vintage

The 2009 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 on August 22 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

Our second release of Sauvignon Blanc exudes refreshing aromas of lemon, lime and nectarine which all carry through to the palate. The wine's elegant, crisp acidity is balanced, and the lees aging results in a supple, alluring mouthfeel that lingers and evolves into tropical fruits throughout the medium length finish. This Sauvignon Blanc is meant to be enjoyed for its youthful, vivacious flavors and is ready drink now or over the next three years.

Technical Information

Vineyard Manager:	Eric Titus	Release:	May 2010
Winemaker:	Phillip Titus	Aging:	6 months
Appellation:	Napa Valley		100% Stainless Steel
Blend:	100% Sauvignon Blanc	Bottled:	March 2010
Cases Produced:	860	Alcohol:	14.1%
Harvest Date:	August 27, 2009	Total Acidity:	.63 g/100 ml
		pH:	3.35