



*“If winemaker Phil Titus and vineyard manager Eric Titus continue to produce wines such as these, they will quickly become two of the most fashionable new names in California winedom.” - Robert Parker*

## A Tale Of Two Zinfandels

Titus Vineyards Napa Valley Zinfandel and the Mendocino Old Vine Zinfandel utilize fruit from two diverse vineyards in separate counties, but the winemaking process is identical. The resulting wines express two different aspects of our Zinfandel philosophy. The Zinfandels make up the Heritage wine program of the Titus Vineyards portfolio because they are original plantings of the respective vineyards.

All grapes are grown from unirrigated vines, an Old World farming practice that helps the vines to focus on producing fewer clusters of intensely flavored grapes. The wines were aged in new (30%) and old (70%) American oak for 14 months. Generally, the Napa Valley Zinfandel is a traditional, rustic style with enough finesse to add elegance while the Mendocino Old Vine Zinfandel tends to be a very aromatic driven wine. These zinfandels are well balanced without the Port-like characters so common today in many Zinfandels because of the splash of Petite Sirah that's blended into the wines bolstering the color, fruit forwardness, and spice (versus high alcohol associated aromas and tastes) of each.

### 2002 Mendocino Redwood Valley Old Vine Zinfandel

- Blend = 85% Zinfandel, 15% Petite Sirah
- 884 cases produced
- 65 year old Redwood Valley vineyard
- Petite Sirah is grown by former NY Mets player Kelvin Chapman
- 5<sup>th</sup> Vintage of this wine
- Captures brambly Zin elements very characteristic of the vineyard

### 2002 Napa Valley Zinfandel

- Blend = 90% Zinfandel, 10% Petite Sirah
- 1,365 cases produced
- This wine is Eric's favorite because he feels it's a true varietal expression being the most representative of the vineyard characteristics which he knows intimately

