

Eric Titus

From a young age, Eric worked in the family vineyard in Napa Valley with his brothers and father and continued the tradition until he left for college to earn his doctorate degree in Biology where he was drawn to the dynamics of marine science and toxicology. Following this path, he worked around the world as a researcher and an environmental consultant throughout the 1990's.

In 1997 he returned to St. Helena to help with the harvest at Titus Vineyards. The family business was growing, and Eric decided to devote himself to return to the winery full time in 2002 to help with management of the burgeoning family business. Today he is General Manager and Vineyard Operations Manager of the winery.

In the vineyard, Eric has adopted green practices that support sustainable farming. His aim is to farm with techniques that ensure minimum impact on the local environment. Eric's goal is to have as light a footprint as possible in the vineyard. Nearly all vineyard work is done by hand; row by row. He collaborates with Winemaker brother Phillip to ensure that vineyard practices deliver expressive and focused fruit from their two estate vineyards. An estate-based winery allows for harvesting each row at the right moment for each wine.

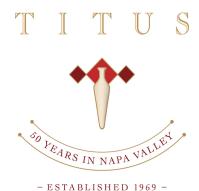
Eric has served as President of the Napa Valley Grape Growers Association and is active with both the St. Helena Viticultural Society and Appellation St. Helena. He is committed to preserving agricultural land and the local ecosystem in Napa Valley. Eric works along with the local viticultural community to promote the Napa Valley as a world-class winegrowing region.

PHILLIP TITUS

From the age of 12, Phillip took an interest in viticulture and worked with his father and brothers in the family vineyards in Napa Valley. His introduction to fine wine was at the family dinner table when his father shared Bordeaux, California Cabernet Sauvignon and Zinfandel from his cellar. Many of these formative wines were intriguing varietal and field blends.

In college, Phillip studied agronomy, viticulture and enology at the University of California at Davis. He also traveled to Burgundy and Bordeaux to gain more exposure to great European wines. After graduation, he began his career working at Quail Ridge Winery, Stratford and Chappellet. In 1990 he was named Winemaker at Chappellet and continues to make the wines there today. That same year he also became Winemaker at his family's Titus Vineyards.

Phillip focuses on harvesting the grapes at optimal maturity, whereby showcasing the unique characteristics of each lot and vineyard block. His intimate knowledge of the two-family estate vineyards since childhood helps him to guide the creation of superior wine from the individual blocks. His wide-ranging experience with exceptional vineyard sites large and small across Napa Valley inspires his acute blending sensibilities. Phillip's focused wine-making direction for each lot brings out dynamic flavor profiles, textural balance, and complexity in the distinctive Titus Vineyard wines.



STEPHEN CRUZAN

Stephen Cruzan joined Titus Vineyards as Winemaker in August 2015. A graduate from North Carolina State University with a BS in Biochemistry, in 2004 he planned on a life in research. While working at a restaurant in North Carolina in 2005, a chance meeting with a Winemaker from Sonoma resulted in a light bulb moment that led him to the Napa Valley – winemaking was the perfect opportunity to couple a life-long love of fine wine and the technical sciences of his degree.

Stephen got his start in the winemaking lab at Kathyrn Hall Vineyards in St. Helena. Two years later he worked harvests at Sacred Hill in New Zealand, Dom. d'Ardhui in Burgundy and at Clemens Busch in Germany's Mosel River Valley. In 2009, he joined the team at Chappellet Winery under Phillip Titus. Working closely with Phillip, Stephen moved up the ladder from Cellar Hand to Enologist and had the chance to meet Phillip's brother Eric Titus as well. Under Philip's program, he focused on modern winemaking for the sake of getting the optimal expression from the grapes and mid-palate texture. He moved to Cade Winery on Howell Mountain where, as the Assistant Winemaker, he learned about the detail and differentiation of barrel roles in creating a complete wine.

With the advent of a new winery for Titus Vineyards in 2015, the Titus brothers reached out to Stephen to take the reins on their new facility. He has made the most of his opportunity to work with Phillip and Eric once again and is crafting expressive wines off of the family's estate vineyards and select vineyard sites in Napa Valley.



LEE TITUS

Lee Titus came to Fresno, Ca from Minnesota with his family as a teenager in 1935, during the Great Depression. He attended high school in Fresno and continued at Fresno State College. World War II interrupted his college studies when he enlisted the US Navy following Pearl Harbor. Post-war Lee entered medical school and ultimately became a doctor of radiology. His residency brought him to San Francisco where he met and married Ruth Traverso, a second generation Italian nurse who grew up in the North Beach area of San Francisco. They settled in Sonoma where Lee started his medical practice and they raised the four Titus brothers. Living amidst the California wine industry of the 1960's motivated them to purchase the initial Titus Vineyard site and move to St Helena. The original acreage was planted with an assortment of varietals including Zinfandel, Carignane, Chasselas and even Concord, among others. With the evolution of Napa wine in the 1970's Lee recognized the benefit to planting Bordeaux varieties as the original acreage was being redeveloped. Throughout the 1970's and 1980's the grapes were sold to area wineries including Beaulieu Vineyards, Cuvaison and Charles Krug. Twenty years on, in 1990, the first bottling of Titus Vineyards was produced – 600 cases of Cabernet Sauvignon. Ultimately, Lee was a farmer at heart more than a vintner, and he and Ruth left the creation of Titus Vineyards wines up to the sons. The results of that vision are the extraordinary wines we know today.

