



T I T U S  
V I N E Y A R D S

### **Titus Vineyards**

Family owned and farmed estate vineyards producing high quality grapes for limited production ultra premium Napa Valley wines.

### **Family History**

Ruth Titus' childhood family vacations to Calistoga and Lee Titus' career as a Radiologist in Sonoma led them to purchase property in Napa Valley, where they could live, work and raise their four sons.

In 1968 they purchased 50 acres in two separate parcels north of St.

Helena containing a prune orchard, a hay field, and a turn-of-the-

century vineyard planted with 13 grape varieties from another era. Burger, Golden Chasslas and Mondeuse quickly gave way to Cabernet Sauvignon, Cabernet Franc and Zinfandel. Sons Peter and Paul are now pursuing careers in horticulture and anthropology. Phillip works as winemaker for Titus, while Eric manages the vineyards.

### **Vineyards**

In 1997, after a career in marine biology and environmental consulting Eric joined the family business to devote full attention to vineyard operations, sales and marketing of Titus wines. By carefully matching the proper rootstock and variety to the particular soil and climate of each vineyard, Eric is able to employ low intensity farming techniques that avoid pesticides, biocides and unnecessary fertilization.

Banked by a mossy stone levy, the Napa River marks the western border of the The Silverado Trail Vineyard, leaving gravel and deep sandy loam in it's wake. The earth glints with shiny black obsidian arrowheads from nearby Glass Mountain, reminders of the Wappo Indians that roamed this valley. Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec, Petite Sirah and Zinfandel are grown on this site. These grapes produce complex wines with well-defined fruit flavors, low acids and naturally balanced tannins.

Further north, the Ehlers Lane Vineyard consists of a stony, dry stream bed and a knoll composed of thin gravelly soil over hard volcanic ash. In the evenings, sounds of coyotes and wild turkeys can be heard in the hills. Planted entirely to Cabernet Sauvignon these infertile soils produce low yields of grapes that display concentrated flavors of cassis and chocolate.

### **Winemaking**

Phillip's studies at UC Davis began in agronomy, progressed to viticulture and ultimately to enology. In 1979, Phillip worked harvest for his future in-laws at Quail Ridge. Through the 1980's he worked at Chappellet and Stratford, Cartlidge and Brown, returning to Chappellet in 1990 to take the position of Winemaker. This new position allowed Phillip to realize the family dream of producing wines. In 1990 Phillip began making Titus wine from the family vineyard at the Chappellet facility.

When the Titus family first started growing grapes in the 1960's, growers and winemakers were focused on 100% varietal wines. Lee was insistent on planting Petite Verdot, Malbec, Cabernet Franc and Merlot, because they were traditionally grown alongside Cabernet Sauvignon in France. Today, this diversity offers Phillip the opportunity to create balanced, complete, varietal wines enriched by the addition of small percentages of other varietals.