



TITUS VINEYARDS

2006 CABERNET FRANC NAPA VALLEY

Vintage

Overall, the 2006 growing season was long and steady with the exception of a cool spring with late rains and a heat spike in July. All the grapes were harvested in alignment with our predictions avoiding everything coming in at once. Interestingly, harvest at Titus Vineyards began ten days later than we would typically end allowing the grapes to benefit from the extended hang time resulting in optimum ripeness without the threat of bad weather. The lengthy 2006 growing season gifted these wines with lively aromatics, well balanced flavor profiles with beautiful concentration, and solid structure that will benefit the wines long term.

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 vines benefit from their very even east-west exposure resulting in even ripening each year.

Vinification

The grapes were harvested in late October where they were promptly de-stemmed but not crushed, which allowed for increased control over tannin extraction by minimizing the possibility of broken skins and split seeds. After a 48-hour cold soak to extract optimum color and flavor, the grapes were fermented for ten days with pump-overs occurring twice daily. The free-run juice was then transferred to new and two-year-old French oak barrels where it underwent malolactic fermentation, followed by twenty months of barrel aging.

Wine Profile

Our 2006 Napa Valley Cabernet Franc is engaging and complex, with impressive structure and balance. It is a wine that reveals something more each time you return for a smell or taste. Dark fruit aromas of black cherry and black raspberry intermingle with fresh, crushed herbs, violets, smoked tea leaf and truffle. The mouth feel is both bold and elegant. The well integrated tannins somehow exude powdered baking chocolate and cloak notes of blackberry and boysenberry. Rich blueberry pie balances tastes of toffee, oak spice, and sweet red peppers. The long, velvety finish reveals hints of violets, dark chocolate, and anise. Recommended drinking time is three to four years from vintage, maximum suggested aging is nine years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	20 months, 100% French oak
Winemaker:	Phillip Titus		33% new barrels
Appellation:	Napa Valley	Bottled:	May 2008
Blend:	75% Cabernet Franc	Cases Produced:	385
	11% Cabernet Sauvignon	Alcohol:	14.5%
	10% Malbec	Total Acidity:	.57 grams/100 ml
	4% Merlot	pH:	3.88
Harvest Date:	Oct. 27, 2006	Release:	Oct. 1, 2008