



TITUS VINEYARDS

2006 PETITE SIRAH NAPA VALLEY

Vintage

The 2006 growing season got off to a late start with a cool spring and late rains. An intense heat spike in July resulted in temporary concern that it might shut down the vines, during this critical ripening period. Thankfully, August brought cooler weather that stayed with us up until harvest. Waiting somewhat patiently for the grapes to come into perfect maturity and full ripeness, 2006 proved to be a grower's season in St. Helena because of the extended, evening ripening of each grape variety in our valley floor vineyards. Harvest at Titus Vineyards was unusually late; we started ten days later than we would typically finish. 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

After many years of purchasing Petite Sirah from other growers to blend into our Zinfandel, we finally planted our own. 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 October and promptly de-stemmed but not crushed, allowing increased control over tannin extraction by minimizing the possibility of broken skins and split seeds. After a 48-hour cold soak to extract color and flavor, the grapes were fermented for one week, with pump-overs occurring twice daily. The free-run was transferred to new and two-year-old American oak barrels where it underwent malolactic fermentation, then barrel aging for 19 months.

Wine Profile

Dark and inky in appearance, our 2006 Petite Sirah is rich with aromas of sweet, dark fruit and floral notes. Balanced, lush flavors of dark chocolate, caramel, and peppercorns intermingle with layers of blueberries, pomegranates and ripe blackberries. The wines supple tannins lead to a long, cocoa-dusted finish. Our Petite Sirah should be considered a gentle giant for this variety, exhibiting approachability and food friendliness. Recommended drinking time is three to four years from vintage, maximum suggested aging is ten years from vintage.

Technical Information

Vineyard Manager:	Eric Titus	Barrel Aging:	19 months
Winemaker:	Phillip Titus		33% new barrels
Appellation:	Napa Valley		100% American oak
Blend:	100% Petite Sirah	Bottled:	June 2008
Harvest Dates:	10/14/06	Cases Produced:	541
		Alcohol:	14.8%
		Total Acidity:	.57 grams/100 ml
		pH:	3.83
		Release:	September 1, 2008