



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

**2007 ZINFANDEL
NAPA VALLEY**

Vintage

Our 2007 grape crop exhibited many high quality wine indicators as a result of the year's lower rainfall, early bloom, timely veraison and moderate temperatures. The limited amount of vine stress due to low rainfall over the winter and a solid, warm summer without a lot of heat spikes fostered even grape ripening. The cluster shapes and berry sizes looked ideal. The crop was smaller, with lighter clusters, smaller berries, and thicker skins lending a tannic bite that will yield wines with exceptional structure and age-worthiness. There was an ideal mix of well ripened and just-right berries with very little variation. We expected a short, furious harvest; however, it ended up being one of the longer ones starting September 14th and ending on October 15th.

Vineyard

Titus Vineyards Napa Valley Zinfandel is produced from grapes grown on our family's valley floor vineyard on Silverado Trail just north of St. Helena. The 30+ year-old vines are planted on St. George rootstock and grown without irrigation or "dry-farmed." This old-world winegrowing practice produces low yields of concentrated fruit.

Vinification

Following harvest, the grapes were de-stemmed but not crushed, allowing increased control over tannin extraction by minimizing the possibility of broken skins and split seeds. Following a 48-hour cold soak to extract color and flavor, the grapes underwent a warm fermentation, with pump-overs occurring twice daily, and were pressed shortly after dryness was achieved. The free-run wine was transferred to 15% new and 85% two year old American oak barrels, where it underwent malolactic fermentation. Petite Sirah was fermented and barrel aged separately, and blended into the Zinfandel prior to bottling.

Wine Profile

Ripe aromas of spicy, briary red fruit are wrapped in exotic spices on the nose and translate through to the palate with the addition of candied raspberries and cherries. The mouthfeel is full bodied and lush and offers hints of sweetness on the palate. This Zin's long spicy finish is enhanced by vanilla, licorice and toast notes imparted by the American Oak used to age this wine. Recommended drinking time is three to five years from vintage with a maximum suggested aging time of eight to ten years from vintage. We also recommend decanting this wine for about an hour prior to drinking.

Technical Information

Vineyard Manager:	Eric Titus	Release:	May 2009
Winemaker:	Phillip Titus	Barrel Aging:	16 months
Appellation:	Napa Valley		100% American oak
Blend:	85% Zinfandel	Bottled:	April 2009
	15% Petite Sirah	Alcohol:	14.9%
Cases Produced:	1,838	Total Acidity:	.59 g/100 ml
Harvest Date:	September 26th, 2007	pH:	3.82

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