



TITUS VINEYARDS

2008 SAUVIGNON BLANC NAPA VALLEY

Vintage

The memorable 2008 growing season began on the heels of a long, dry winter. At bud break the Napa Valley was ravaged by the coldest and longest frost season since 1972. While many hillside vineyards fell victim to frost damage, Titus Vineyards was not heavily impacted but we still needed to fire up our wind machines on a few nights. The unseasonable lows changed almost overnight into unseasonably hot weather that was accompanied by gusty winds during fruit set. The vines were already challenged by drought conditions and record cold, and this continual odd spring weather pattern caused the fruit to not set as evenly as it would under normal growing conditions. Add to this the summer fire season that resulted in several local wild fires making it a smoky, hazy July. Remarkably, harvest developed on a normal schedule running from August 22nd through October 16th. What ultimately manifested at the end of the topsy-turvy weather was an overall fruit yield reduction of nearly 50%. However, the quality of the fruit harvested was extremely high and will result in wines of great depth and concentration.

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. 2.4 acres of Sauvignon Blanc were planted in 2004. The Sauvignon Blanc block is bordered by the Napa River on the southwest corner of the Titus estate vineyard. The vines are trained in a quadrilateral cordon fashion to enhance evaporation and prevent disease.

Vinification

The Sauvignon Blanc was harvested on August 22 at 23 Brix. Following harvest, the juice was extracted from whole grape clusters in a pneumatic bladder press that minimizes the amount of skin, stem, and seed contact with the juice during fermentation and aging. Fermentation was set at 55 degrees and took three weeks to complete in an 800 gallon stainless steel tank. The wine remained in the tank and on the lees for 6 months prior to bottling.

Wine Profile

Our first release of Sauvignon Blanc exudes refreshing aromas of lemon, lime, stone fruits, gooseberry, pineapple, melon, minerals and floral notes which all carry through to the palate. The wine's elegant, crisp acidity is balanced and although its style is light and lively, the lees aging resulted in a supple, alluring mouthfeel that lingers and evolves into tropical fruits throughout the medium length finish. This Sauvignon Blanc is meant to be enjoyed for its youthful, vivacious flavors and is ready drink now or over the next three years.

Technical Information

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| Vineyard Manager: | Eric Titus | Release: | May 2009 |
| Winemaker: | Phillip Titus | Aging: | 6 months |
| Appellation: | Napa Valley | | 100% Stainless Steel |
| Blend: | 100% Sauvignon Blanc | Bottled: | February 2009 |
| Cases Produced: | 380 | Alcohol: | 14.1% |
| Harvest Date: | August 22, 2008 | Total Acidity: | .61 g/100 ml |
| | | pH: | 3.4 |