Titus Vineyards is a family owned 50-acre vineyard and winery located at the base of Howell Mountain along the Silverado Trail in the heart of the St. Helena AVA, Napa Valley. In the past 50 years, some of the valleys finest wines including Charles Krug, Beaulieu Vineyards and Cuvaison have originated from our historic vineyards. The modern-day legacy of winemaking and land stewardship is reflected in the distinctive character, well balanced wines made here.

VINEYARDS

- Our well-drained, sandy, alluvial soils are characterized by its ability to produce with well-defined fruit flavors, and bright acids.
- Our Sauvignon Blanc vines were planted in 2004 and are bordered by the Napa River on the southwest corner of the Titus Estate Vineyard.
- The vines are cane pruned and trained with a split canopy to enhance concentration, dappled sunlight, and good air circulation.

VINTAGE

- Lower than average late winter rainfall in 2022 continued drought like conditions that encouraged bud break and an early start to the growing season. A sunny and warm Spring encouraged early canopy growth and flowering on schedule, that made for balanced berry set and a good-sized crop across all varieties.
- Summer conditions were near idyllic, and June and July were warm without being overly hot, that proceeded into veraison in late July and early August.

Even temperatures through August allowed the vineyards to develop smoothly leading to concentrated fruit and deep flavors with rich color in the red varieties and bright fruit in our Sauvignon Blanc.

• Harvest for the Sauvignon Blanc occurred during the month of August and early September. The grapes were harvested during ideal weather conditions allowing for a balanced wine with beautiful natural acidity.

WINEMAKING

The Sauvignon Blanc was harvested on August 17th, 23rd and September 6th, 2022. Immediately after picking the grapes were whole cluster pressed. The juice was transferred to stainless steel tanks where the fermentation took place. At the conclusion of fermentation, the wine was gently racked to used French Oak barrels where it was aged for 4 months. No new Oak was used in the vinification of this wine. After 4 months of aging these wines were racked to tank and blended to be cold stabilized in preparation for bottling.

Vineyard Manager: Eric Titus Winemaker: Stephen Cruzan Appellation: Napa Valley

Harvest Date: August & Sept. 2022

Bottled: March 4, 2022

Release: March 2023 Blend: 95% Sauvignon Blanc, Estate

5% Viognier

Cases Produced: 2323

Barrel Aging: Neutral French Oak

Alcohol: 14.1% Acidity: 6.6 g/L

pH: 3.32

TASTING NOTES

The 2022 Titus Sauvignon Blanc was harvested on August 17th, 23rd and September 6th, a mostly mild Summer and even ripening period yielded a graceful and vibrant wine. Pretty and pure with aromas of citrus, guava, green pineapple, and white peach edging into lemongrass tinged with white flowers. Brief aging in neutral French oak barrels produced a creamy texture with crisp acidity that gives the wine focus and length. The acidity carries the wine through a bright finish filled with feijoa, passion fruit, lemon tart, and pear.