



2024 SAUVIGNON BLANC

NAPA VALLEY

TITUS



50 YEARS IN NAPA VALLEY

- ESTABLISHED 1969 -

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 valley's finest wines including Charles Krug, Beaulieu Vineyards and Cuvaion 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

- The primary vineyard for our Sauvignon Blanc is the 40 acre Winery Vineyard on the valley floor just north of St. Helena on the Silverado Trail. It has well drained, sandy, alluvial soils. The Sauvignon Blanc blocks lie close to the Napa River. The site is characterized by its ability to produce complex wines with well defined fruit flavors and gentle but firm acids.
- Multiple vineyard passes resulted in small lot harvesting that expresses the complete range of varietal character on our site.
- For aromatic lift and texture we add some Viognier fruit from the highly regarded Catie's Corner vineyard where cool and foggy mornings and evenings are ideal for this varietal. We add just enough to make the wine distinctive without changing the character of the Sauvignon Blanc.

VINTAGE

- A long Winter and Spring notable for near record rainfall led to a later than usual bud break in the beginning of the growing season, sunny warm conditions during May soon had the vines starting bloom with near perfect conditions.
- Even temperatures throughout the Summer provided the ideal conditions for the growing berries to develop flavor, retain acidity and build up phenolic characteristics. Veraison occurred in early August for most varieties, followed by some appropriate heat to help the fruit finish the season.
- Harvest for the Sauvignon Blanc was among the latest ever for Titus Vineyards and started on August 29th and continued into late September. The ideal weather allowed for precise picking of mature fruit that yielded bright wines with a vibrant fruit and acid profile.

WINEMAKING

The Sauvignon Blanc was harvested on August 19th, 23rd and, September 3rd 2024. Immediately after picking the grapes were whole cluster pressed. The juice was transferred to stainless steel tanks where the cool fermentation took place. At the conclusion of fermentation the wine was gently racked to used, neutral French Oak barrels where it was aged for 3 months. No new Oak was used in the vinification of this wine.

After 3 months of aging the wine was 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: Aug-Sept 2024

Blend: 97% Sauvignon Blanc
3% Viognier
Cases Produced: 3000

Barrel Aging: Aged for 3 months in used,
neutral French Oak barrels
Alcohol: 14.1%
Acidity: 7.4 g/L
pH: 3.27

TASTING NOTES

The 2024 Titus Sauvignon Blanc was harvested between August 15th and September 4th, the wine's expression is unique to our vineyards and the brightness and crispness they display. Vibrant and full of energy the aromas are filled with notes of melon, mandarin, guava, Asian Pear and hints of fresh lemongrass. The palate is welcoming with an initial creaminess that lends a lush body to the wine as the bright acidity ramps up the finish. The finish is clean with crisp notes of kaffir lime, pippin apple, and peppermint tea. Enjoy.