



2012 ANDRONICUS SAUVIGNON BLANC NAPA VALLEY

Vintage

The 2012 growing season started with an exceptional fruit set that allowed for tailoring the eventual ripened crops through green harvest. Three previous vintages had offered lower yields. That said, yields from 2012 were back to 'normal' and even a bumper crop in some cases. Heralded as a 'classic' Napa Valley vintage, the growing season was long. Days were warmer than average and nights were very cool. These temperature fluctuations created even ripeness in the berries with great acidity to assist in aging ability and higher sugars to help create lush, full wines. Harvest was easy going with no surprise rains or temperature spikes. The wines from this vintage will be talked about for many years to come.

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 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

The inaugural vintage of Andronicus Sauvignon Blanc exudes refreshing aromas of lemon, lime, stone fruits, melon, 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 and golden delicious apple 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

Vineyard Manager:	Eric Titus	Aging:	6 months
Winemaker:	Phillip Titus		100% Stainless Steel
Appellation:	Napa Valley	Bottled:	March 2013
Blend:	100% Sauvignon Blanc	Alcohol:	14.1%
Cases Produced:	475	Total Acidity:	.62 g/100 ml
Harvest Date:	September 2012	pH:	3.37
Release:	March 2013		