



2013 ANDRONICUS SAUVIGNON BLANC NAPA VALLEY

Vintage

The 2013 vintage delivered one of the most ideal growing seasons to date. The year began with a warm, dry spring that laid the foundation for an exceptional fruit set. Despite one heat spike in late June, the vines had perfect conditions to move through each growth stage with ease. The vines were a picture perfect representation of health, as the grapes moved through veraison. The long, dry summer gave way to one of the earliest harvests to date in the history of Napa Valley. With no inclement weather in sight, vineyard managers had time on their side to pick at the optimal moment of balance and ripeness to create the best expression of their terrior. The wines from this vintage will represent the best of what Napa Valley can do and will be sought after the world over

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 second vintage of Andronicus Sauvignon Blanc exudes refreshing aromas of melon, peach, lemon, sweet key lime, caramel covered golden delicious apples, and honeysuckle which all carry through to the palate. The wine's crisp acidity creates a style of Sauvignon Blanc that is light and lively though still offers a pleasant creamy mouthfeel. The everlasting finish gives way to hints of grapefruit and tart pineapple. 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:	February 2014
Blend:	100% Sauvignon Blanc	Alcohol:	14.5%
Cases Produced:	1072	Total Acidity:	.55 g/100 ml
Harvest Date:	September 9, 2013	pH:	3.28
Release:	March 2014		