

TITUS

– ESTABLISHED 1969 –

2025 Sauvignon Blanc
Napa Valley

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

- 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 souls. The Sauvignon Blanc blocks lies close to the Napa River. The site is characterized by it 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 abundant rainfall led to an early 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 in late August and continued into 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, September 2nd, and 18th of 2025. Immediately after picking, the grapes were whole-cluster pressed. The juice was transferred to stainless steel tanks for a cool fermentation that took place at 55 degrees Fahrenheit. At the conclusion of fermentation, the wine was gently racked to used, neutral French Oak barrels where it rested for 3 months. The wine was then racked to tank and blended for cold stabilization before bottling. No new Oak was used in the vinification of this wine.

Vineyard Manager: Eric Titus
Winemaker: Charles McKahn
Appellation: Napa Valley
Harvest Date: Aug 19, Sept 2nd & 18th, 2025
Cases Produced: 3300

Blend: 97% Sauvignon Blanc
3% Viognier
Barrel Aging: Aged for 3 months in used, neutral French Oak barrels

Alcohol: 14.1%
Acidity: 6.4 g/L
pH: 3.36

Tasting Notes

The 2025 Sauvignon Blanc was harvested between August 19th and September 18th, 2025. Aromas of lemon rind and lemon seed lead into bright grapefruit, honeydew melon, and crisp granny smith apple. The fruit characteristics are complemented by nuances of fresh hay and a subtle hint of sourdough bread dough. The palate is fresh and vibrant, with flavors of candied lemon and lime and fresh orange juice. The mouthfeel is broad and nicely textured and is carried by a lingering acidity that provides lift through a clean and medium length finish.