



WINEMAKER

Tom Hinde

TECHNICAL DATA

pH: 3.75
TA: 6.1 g/L
Alcohol
15.5%

TAUB FAMILY VINEYARDS

MORISOLI-BORGES VINEYARD

CABERNET SAUVIGNON, RUTHERFORD 2016

BACKGROUND

Taub Family Vineyards was born out of a dream four generations in the making. It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion. The latest chapter is now unfolding as Proprietor Marc D. Taub and his son Jake explore some of California's most exciting appellations.

Wine has always been the centerpiece of the family's narrative and livelihood and Marc D. Taub grew up with a deep appreciation for the art of winemaking. His grandfather Marty played an instrumental role in the wine business from the early 1930s, and Marc's father David later joined Marty's side to build upon his dream. Marc always knew he would follow in their footsteps. This came to fruition in 2013, when Marc acquired Napa Valley producer Heritance – which later evolved to Taub Family Vineyards. The winery represents some of the best sites in Napa Valley. Each wine embodies a pure expression of its respective AVA and vineyard microsite and are crafted for elegance and extraordinary balance.

The valley oak pictured on the label, a familiar part of any Napa Valley landscape, honors the family's provenance, while the diamond at the base of the tree represents the seed planted for the legacy of generations to come.

APPELLATION

Rutherford, Napa Valley, USA

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

The Morisoli-Borges vineyard is located with the Rutherford AVA, on the west side of Hwy 29, south of Niebaum lane on the gravel-rich, volcanogenic alluvial soils of the Rutherford Bench. The vines are clone 7, with rootstocks 5C and Q39-16.

WINEMAKING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak lasts for 3-5 days, followed by approx. 14 days of fermentation with 3 daily pumpovers. Fermented to dry on skins with an additional 7 to 14 days extended maceration to optimize the flavor, mouthfeel and tannin structure of the wine. Drained, pressed, and transferred to French oak barrels for malolactic fermentation and aging.

AGEING

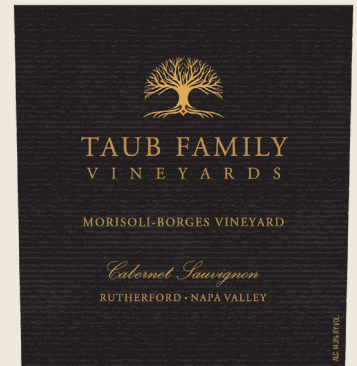
The wine is aged for 22 months in 100% new French oak.

TASTING NOTES

Garnet-purple in color. A beautifully balanced wine with a polished mouthfeel, laser-focused intensity, firm tannin structure, and a lengthy finish. A sumptuous blend of pure fruit and aromatic spice aromas, the wine presents an alluring nose of ripe dark fruit, sandalwood, white tea, anise and white pepper. These fruit and spice characters extend to the palate, which offers flavors of black currant, black cherry and plum with additional notes of cedar, bittersweet chocolate, Chinese five-spice, graphite and slate.



TAUB FAMILY
VINEYARDS



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POINTS

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