

# WINEMAKER

Tom Hinde

#### TECHNICAL DATA

pH: 3.69 TA: 6.3 g/L Alcohol 14.0%

# TAUB FAMILY VINEYARDS CABERNET SAUVIGNON, MOUNT VEEDER 2014

#### 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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Mount Veeder, Napa Valley, USA

VARIETAL COMPOSITION 100% Cabernet Sauvignon

## TERROIR & VINTAGE NOTES

The grapes for this Cabernet Sauvignon are from the Henry Vineyard, in the Mount Veeder AVA. The vineyard is planted with clone 191 and rootstock 1103-P.

## 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 ageing.

#### AGEING

The wine is aged for 22 months in 80% new French oak.

#### TASTING NOTES

Deep and dark-colored. Full-bodied, concentrated, rich, and dense, with a luxurious, polished mouthfeel. An alluring bouquet of brooding dark fruits and subtle floral notes highlighted by toasted oak and spice aromas. Piles on layer after layer of primary fruit and more complex flavors. Red and black currants, plum, toffee pudding, fig, and black licorice intermingle with tobacco leaf, Turkish coffee, cigar box, and cedar. A firm backbone of dusty tannins runs throughout, leading to a lengthy texturallaced and flavor-filled finish.









