



TAUB FAMILY VINEYARDS

CABERNET SAUVIGNON, MOUNT VEEDER 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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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 Heritage – 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 Barchuk Vineyard, in the Mount Veeder AVA.

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 100% new French oak.

TASTING NOTES

Darkly colored, decadent and bold. Presents a perfumed nose of red and black fruits along with hints of dried flowers and toasted oak aromas. On the palate displays cherry, cassis, plum, and blackberry compote complemented by flavors of vanilla, mocha, graham cracker, baking spice, and cedar. Concentrated and layered with a smooth mouthfeel, boasting polished dusty tannins throughout and an exceedingly long finish.

WINEMAKER

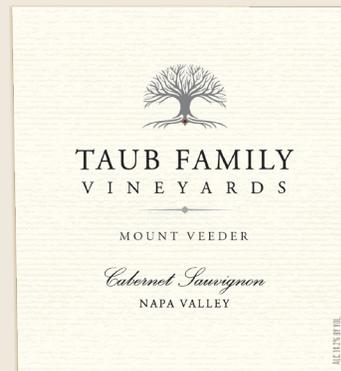
Tom Hinde

TECHNICAL DATA

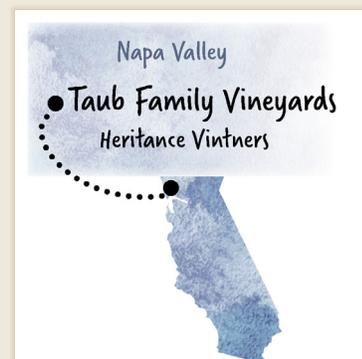
pH: 3.74
TA: 6.6 g/L
Alcohol
14.2%



TAUB FAMILY
VINEYARDS



93 WINE ENTHUSIAST
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