



TAUB FAMILY VINEYARDS

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Oakville, Napa Valley, USA

VARIETAL COMPOSITION

93% Merlot, 7% Malbec

TERROIR & VINTAGE NOTES

This Merlot from the Oakville AVA, is planted with clone 3, on fluvial soils and fine-grained sandy loam. This is a dry-farmed vineyard.

WINEMAKING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak 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

Aged for 22 months in 75% new French oak.

TASTING NOTES

Garnet-purple in color. Medium to full-bodied. A polished and soft entry leads to a creamy midpalate with a stunningly silky mouthfeel braced by good acidity and subtle tannin structure. The wine presents a wonderfully complex combination of fruit-driven, sweet oak, and savory characters. Flavors of dark cherry, blackberry, boysenberry, and fig are highlighted by notes of vanilla, baker's chocolate, and graham cracker, all interwoven with hints of cedar, cigar box, tea leaf, and dried herbs.

WINEMAKER

Tom Hinde

TECHNICAL DATA

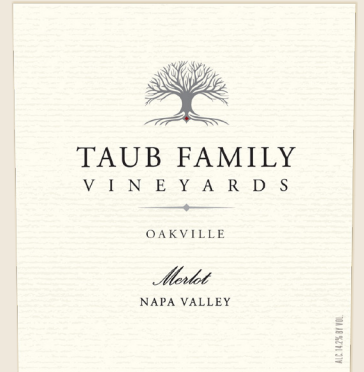
pH: 3.63

TA: 6.7 g/L

Alcohol
14.0%

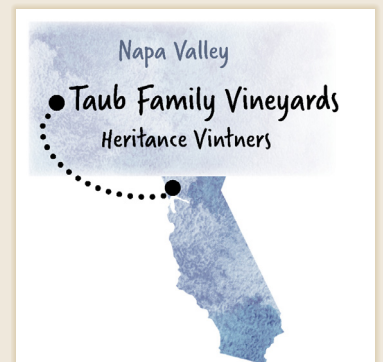


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