



# TAUB FAMILY VINEYARDS

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Oakville, Napa Valley, USA

## VARIETAL COMPOSITION

89% Merlot, 7% Malbec, 4% Petit Verdot

## 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

Aromatic with an intoxicating nose full of bright blue and red fruits intermingled with sandalwood, clove and baker's spice along with hints of violets, dried flowers, and tea leaves. Medium to full-bodied the texture is ethereal highlighted by a soft, creamy mouthfeel underscored by dusty tannins in the background. On the palate, blueberry compote, plum and cherry mingle with well-integrated toasty oak, cedar and cigar box flavors. The soft yet vibrant feel of the wine is accentuated by good acidity, creating a wine full of tension and grace, with a finish that lingers long on the tongue.

## WINEMAKER

Tom Hinde

## TECHNICAL DATA

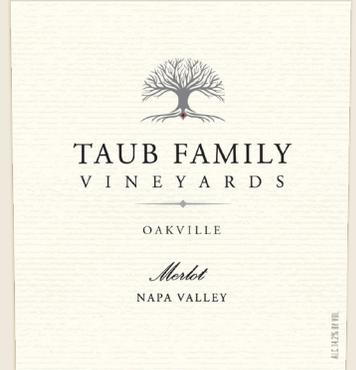
pH: 3.65

TA: 6.4 g/L

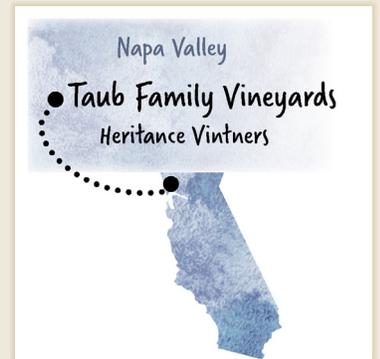
Alcohol  
14.8%



TAUB FAMILY  
VINEYARDS



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