

TAUB FAMILY VINEYARDS

CABERNET SAUVIGNON, RUTHERFORD 2017

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Rutherford, Napa Valley, USA

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR

The grapes are grown on the benches and foothill vineyards in the Rutherford AVA. The deep and well-drained soils are primarily gravel, sand and loam. The vines are clone 337, 6, 7, & 8 with rootstocks 5C and O39-16; 20-25 years old on average.

WINEMAKING

Grapes are hand-harvested, destemmed, and handsorted. Individual lots were cold soaked for three to five days, followed by approximately fourteen days of fermentation with three 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

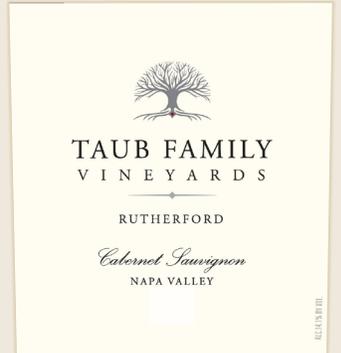
Aged for 20 months in French oak (75% new).

TASTING NOTES

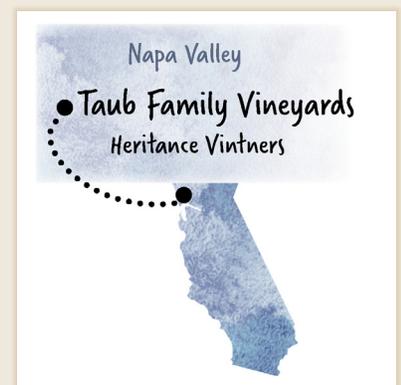
Dark garnet-purple in color. Presents a lifted bouquet with aromatics of plum and cherry combined with cedar box, dried herbs, graphite, mint and dusty earth. The wine offers a polished and alluring palate full of plum, dark maraschino cherry, roasted coffee bean, tobacco leaf, bergamot tea and subtle vanillin braced by a backbone of supple, dusty tannins. The structure builds to a lengthy, sustained savory finish balanced by the concentrated layers of fruit, dried herbs, and classic Rutherford soil-tinged minerality.



TAUB FAMILY
VINEYARDS



92 WINE SPECTATOR
POINTS
March 2021



WINEMAKER

Tom Hinde

TECHNICAL DATA

TA: 6.3 g/L

pH: 3.67

Alcohol

14.6%



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY
SELECTIONS