

# TAUB FAMILY VINEYARDS

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Napa Valley, USA

### VARIETAL COMPOSITION

100% Cabernet Sauvignon

### TERROIR & VINTAGE NOTES

Located north of the town of Yountville in the Oakville AVA, Beckstoffer Missouri Hopper was originally part of a large piece of land owned by George C. Yount, from whom the town of Yountville takes its name. Purchased by Charles Hopper and given to his daughter Missouri in 1877, the land was planted to wine grapes and other fruit. Owned by Beckstoffer Vineyards since 1996, the vineyard is today planted with multiple clones of Cabernet Sauvignon and Merlot, including clones 4 and 337 with rootstocks 101-14 and 3309 which are used for this Cabernet Sauvignon.

### WINEMAKING

Grapes are hand-harvested, destemmed, and hand-sorted. A cold soak for three to five days is followed by approximately 14 days of fermentation with three daily pumpovers. Fermented to dry on skins with an additional 7 to 14 days extended maceration. Drained, pressed, and transferred to French oak barrels for malolactic fermentation and ageing.

### AGEING

The wine is aged for 22 months in 50% new French oak.

### TASTING NOTES

Deep garnet-purple in color. Medium to full-bodied with a firm backbone of fine grainy tannins. Concentrated yet elegantly balanced with good acidity and stacked layers of complex flavors leading to a long savory finish. Aromas of graphite, garrigue, tobacco leaf, and cedar chest, intermingle with flavors of red cherry, black currant, and plum along with notes of crème de cassis, dark chocolate, licorice, and dried herbs.



### WINEMAKER

Tom Hinde

### TECHNICAL DATA

pH: 3.74  
TA: 6.2 g/L

Alcohol  
14.5%

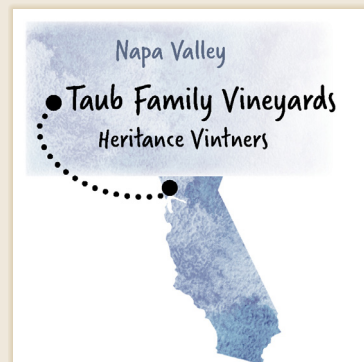


TAUB FAMILY  
VINEYARDS



95 WINE ENTHUSIAST  
November 2021  
POINTS

93 PTS WINE SPECTATOR 10/21



TAUB FAMILY  
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections