



TAUB FAMILY VINEYARDS

HOWELL MOUNTAIN CABERNET
SAUVIGNON 2018

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Howell Mountain, Napa Valley, USA

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

Grapes are from the Rahn vineyard in the Howell Mountain AVA. The Cabernet Sauvignon clones are 337, 191 and 4 with rootstocks 101-14, 110R and 1103P. The vineyard has deep, well-drained, porous, nutrient lean, rocky volcanic soils composed of crumbly white, decomposed volcanic ash known as rhyolitic tuff, along with red, iron-laden basaltic to andesitic clay.

WINEMAKING & AGEING

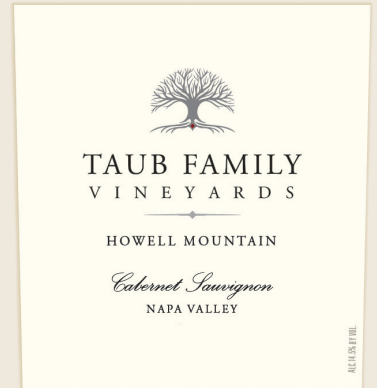
Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak lasts for 3-5 days, followed by approx. 14 days of fermentation with 3 daily pump-overs. Fermented to dry on skins with an additional 7 to 14 days extended maceration to optimize the flavor, mouthfeel, and tannin structure of the wine. Drained, pressed, and transferred to French oak barrels for malolactic fermentation and aging. Aged for 22 months in 75% new French oak.

TASTING NOTES

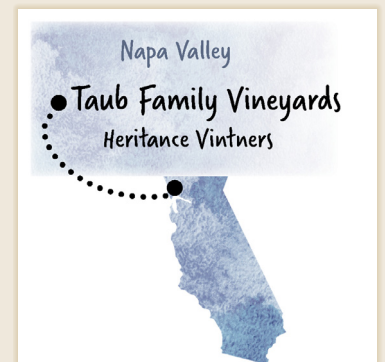
Deep garnet-purple in color with alluring, perfumed aromatics of violets, black cherries, crème de cassis, cedar, and cigar box with a hint of dried herbs and potpourri. Big, rich, full-bodied, and voluptuous in the mouth, the palate is superbly structured with soft tannins and fantastic freshness. Intense and concentrated flavors of blackberries, black currants, and blueberry compote with layers of licorice and chocolate mint. The dark fruit and well-integrated, refined tannins contribute to a lengthy, memorable finish.



TAUB FAMILY
VINEYARDS



A NEW TRADITION,
AN ENDURING LEGACY



WINEMAKER

Tom Hinde

TECHNICAL DATA

pH: 3.77

TA: 5.8 g/L

Alcohol

15.4%



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