



# TAUB FAMILY VINEYARDS

HERITANCE SAUVIGNON BLANC,  
NAPA VALLEY 2019

## 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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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. They honor this history with the Heritance Napa range of wines.

Each Taub Family Vineyards wine 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**  
92% Sauvignon Blanc, 8% Semillon

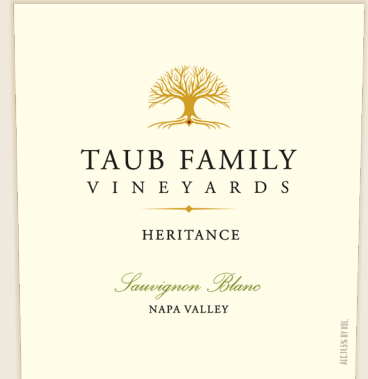
**TERRIOR & VINTAGE NOTES**  
This Sauvignon Blanc and Semillon comes from the Pestoni vineyard in Rutherford. These vines are an average of 20 years old planted on alluvium-gravel, Rutherford bench soils. The vineyard is planted with Clone 317 (lean acidity clone for structure) with some Sauvignon Blanc Musque (an aromatic clone).

**WINEMAKING**  
Taub Family Vineyards - Heritance Sauvignon Blanc is tropical fruit driven and stainless steel fermented. The 8% Semillon in the blend is in neutral oak for four months which gives it complexity and richness.

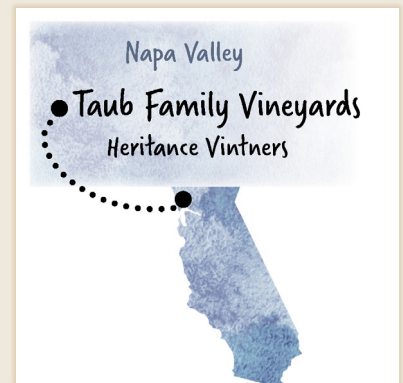
**TASTING NOTES**  
Pale lemon-green color. On the nose, tropical fruit, citrus, and pineapple with floral hints. The palate shows nuances of melon, pear and citrus with a firm acidity and a smooth lingering finish. This wine is a very food friendly, especially for appetizers such as grilled vegetables, soft cheeses, fragrant salads and seafood.



TAUB FAMILY  
VINEYARDS



AN ENDURING LEGACY  
AND A COMMITMENT TO  
THE CLASSIC NAPA STYLE



**WINEMAKER**  
Tom Hinde

**TECHNICAL DATA**  
Alcohol  
14.5%



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