



# TAUB FAMILY VINEYARDS

## MORISOLI-BORGES VINEYARD

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

AVA: Rutherford, Clone: 7, Rootstock: 5C and O39-16. Located on the west side of Hwy 29, south of Niebaum lane. Gravel-rich, volcanogenic alluvial soils of the Rutherford Bench.

#### WINEMAKING

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 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 aging.

#### AGEING

Aged for 22 months in 75% new French oak.

#### TASTING NOTES

Deep, dark and inky colored with a perfumed nose of blue and red fruits, crème de cassis, crushed gravel, pencil shavings, and hints of violets and brambleberry. Dense and concentrated with a lush, opulent mouthfeel. Loads of blueberry, blackberry and dark cherry with layers of cacao and licorice spice. The beautiful dark fruit is enhanced by the velvety tannins, voluptuous full-bodied texture, and prolonged finish.

#### WINEMAKER

Tom Hinde

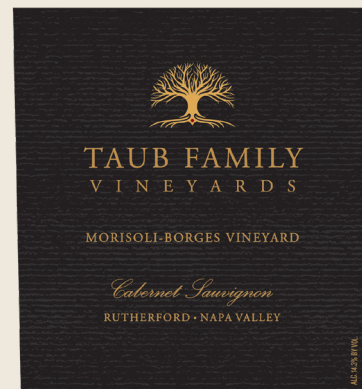
#### TECHNICAL DATA

pH: 3.69  
TA: 6.4 g/L

Alcohol  
15.0%

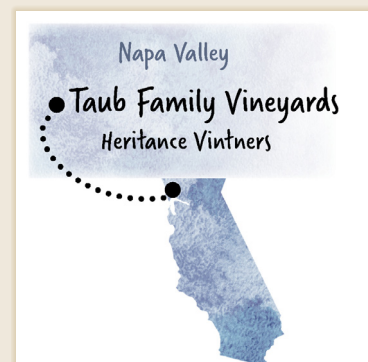


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