



TAUB FAMILY VINEYARDS

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Mount Veeder, Napa Valley, USA

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

AVA: Mt. Veeder, Vineyard: Barchuk, Clone: 7, Rootstock: 1103-P. Planted 1996. Deep, well drained soils of the Boomer Series constructed of gravelly loam weathered from metavolcanic and basic igneous rocks.

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 ageing. Aged for 22 months in 75% new French oak

TASTING NOTES

Displays dense, dark color along with the beautiful, wild, brambly aromas and black fruit flavors common to Mt. Veeder. Succulent flavors of black cherry, blackberry, and licorice are intertwined with distinctive stony minerality and savory notes of sage, tar, and leather. Concentrated, burly and robust in body, the wine features well-defined tannins which unwind slowly in the glass, balanced with mouth-pleasing acidity (classic hallmarks of Mt. Veeder Cabernet Sauvignon). The incredible structure should allow for extended ageing and development over time, while the luscious fruit profile and supple nature of the tannins allow for enjoyment in the present.

WINEMAKER

Tom Hinde

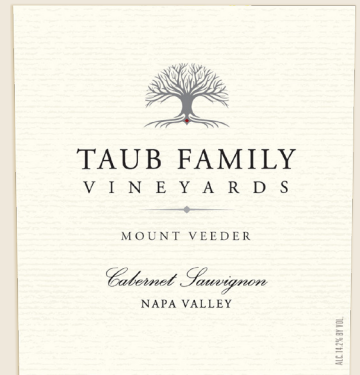
TECHNICAL DATA

pH: 3.83
TA: 5.7 g/L

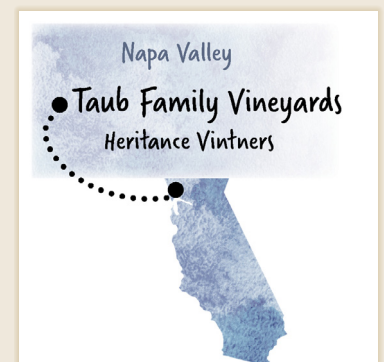
Alcohol
14.7%



TAUB FAMILY
VINEYARDS



95 A 'BEST OF YEAR'
POINTS WINE 2022
WINE ENTHUSIAST
November 2022



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections