



TAUB FAMILY VINEYARDS

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

AVA: Oakville, Clone: 4 and 337, Rootstock: 101-14 and 3309.

WINEMAKING & AGEING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak for 3-5 days, followed by approximately 14 days of fermentation with three 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 85% new French oak.

TASTING NOTES

Displays a beautiful dark red and purplish hue. Medium to full-bodied, elegant, and fantastically balanced. Supple tannins provide structure to the soft, rounded mouthfeel. Aromas of blackberry preserves fill the nose, lifted by red cherry, kirsch, and crème de cassis, along with graham cracker, cedar, and cigar box. The palate is packed with layers of boysenberries, blackberry cobbler, and an array of red berry fruits combined with spice accents (licorice, cardamon, vanilla) and well-integrated toasted, sweet oak, leading to a long, luxurious finish.

WINEMAKER

Tom Hinde

TECHNICAL DATA

pH: 3.75
TA: 5.9 g/L

Alcohol
14.5%

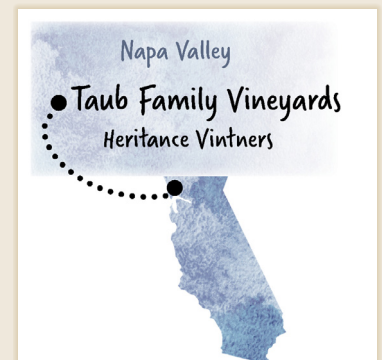


TAUB FAMILY
VINEYARDS



95 CELLAR SELECTION
POINTS WINE ENTHUSIAST
November 2022

92 PTS WINE ADVOCATE 5/22



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections