

TAUB FAMILY VINEYARDS

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

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

The beginning of the 2019 growing season was characterized by abundant rainfall and recurring soil moisture. This set the stage for a long, warm summer with few extreme heat events. Classic cool, foggy mornings combined with a lengthy, relatively mild finish to the season to preserve purity and elegance in the fruit with abundant hang time teasing out great color, structure, and soft tannins. Yields were average to slightly less than average, with exceptional fruit quality typified by bright acidity and ample texture allowing the production of vibrant and expressive wines.

WINEMAKING & AGEING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak lasts for 3–5 days, followed by approximately 14 days of fermentation with three daily pump-overs. Fermented to dry on skins with an additional 7–14 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 100% French oak (75% new).

TASTING NOTES

Etched in aromas of sage, cedar and pencil shaving, this wine is robust and ripe, brawny and burly in style and approach, reflecting its Mt. Veeder source. The fruit is dark and broodingly rich. Thick layers of blackberry, black cherry, toffee and earthy tobacco framed within a foundation of firm, integrated tannin, and balanced power. Structured, age-worthy, and complex, the wine finishes on sustained savory notes of cardamon, clove, and freshly tilled earth.



WINEMAKER

Tom Hinde

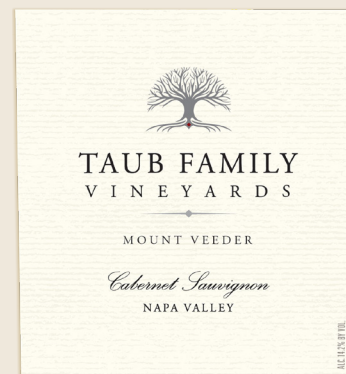
TECHNICAL DATA

pH: 3.80
TA: 6.2 g/L

Alcohol
14.7%

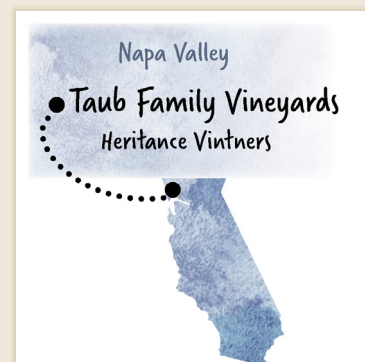


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