



HERITANCE

"BECKSTOFFER VINEYARD GEORGES III"
CABERNET SAUVIGNON, RUTHERFORD 2014

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Rutherford, Napa Valley, USA

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

The grapes are from a 4 acre block within the Beckstoffer Vineyard Georges III. The soils are bale, clay loam with gravel. The vines are 22 years on average, with Clonal Selection of 4, 337 and 7.

WINEMAKING

Hand-sorted and fully-destemmed to small closed fermenters. Native and select Bordeaux yeast isolates are used. Put to barrel on fermentation lees for malolactic fermentation.

AGEING

Malolactic fermentation in barrel, with total 20 months aging, in 75% new French Oak.

TASTING NOTES

Deep ruby color. On the nose, intense and brooding aromas with hints of black cherry, dark chocolate and roasted coffee. A complex midpalate and weighty mouthfeel with vanilla and a hint of coconut. Balanced and refined tannins lead to a lingering finish. Pairs well with grilled red meats, roasts, and hard cheeses.

WINEMAKER

Tom Hinde

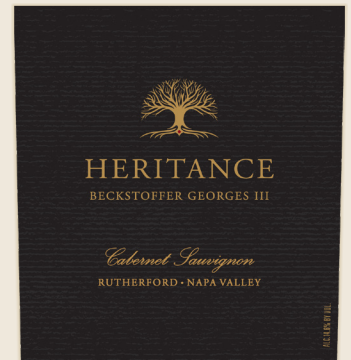
TECHNICAL DATA

Alcohol
14.4%

Acidity
TA: 6.2 g/l
pH: 3.65



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92 CELLAR SELECTION
POINTS WINE ENTHUSIAST
April 2018

90 PTS WINE SPECTATOR 2017



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