

WINEMAKER

Tom Hinde

TECHNICAL DATA

Alcohol 14.6%

Acidity TA: 5.8 g/l

pH: 3.78

TAUB FAMILY VINEYARDS

HERITANCE "BECKSTOFFER VINEYARD GEORGES III" CABERNET SAUVIGNON, **RUTHERFORD 2015**

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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 25 years on average, with Clonal Selection of 4, 337 and 7. This vineyard and clonal selection imparts opulence, intensity, structure, complexity; This is considered the king of Cabernets.

WINEMAKING

Hand sorted, fully destemmed grapes. Small, closed fermenters with both native and select Bordeaux yeast isolates are used.

AGEING

Malolactic fermentation in barrel, with total 24 months ageing, in 100% new French Oak. Each bottle is individually numbered.

TASTING NOTES

Deep garnet color. On the nose, complex aromas with black cherry, vanilla, sage, blueberry, and roasted notes. The wine reveals layers of silky, refined tannins and a firm structure. Dark fruit layers over a harmonious and balanced palate creating a seamless and age-worthy wine.





WINE ENTHUSIAST May 2019 **POINTS** 91 PTS WINE SPECTATOR 2019













