



WINEMAKER

Tom Hinde

TECHNICAL DATA

Alcohol
13.5%
Acidity
TA: 5.9 g/l
pH: 3.20

TAUB FAMILY VINEYARDS

HERITANCE SAUVIGNON BLANC,
NAPA VALLEY 2017

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

APELLATION

Napa Valley, USA

VARIETAL COMPOSITION

93% Sauvignon Blanc, 7% Semillon

TERRIOR & VINTAGE NOTES

This Sauvignon Blanc comes from vineyards in Yountville, Rutherford and St. Helena. The variety of soils, which are well drained and gravelly, as well as the climate in different parts of Napa Valley lends a rich complexity to this wine. The Semillon comes from the St. Helena AVA, grown in soil of well-drained gravel and alluvial-loam.

WINEMAKING

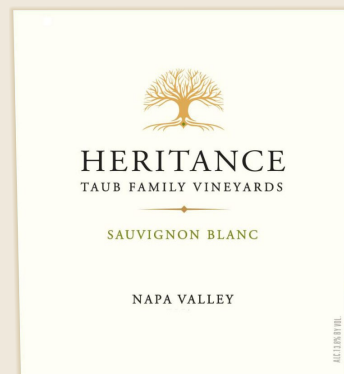
Taub Family Vineyards - Heritance Sauvignon Blanc is tropical fruit driven and stainless steel fermented. The 7% Semillon in the blend is in neutral oak for 4 months which gives it complexity and richness.

TASTING NOTES

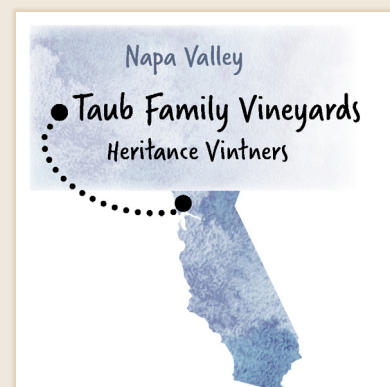
Pale lemon-green color. On the nose, tropical fruit, Meyer lemon, and pineapple, with hints of orange blossom. The palate shows nuances of melon and Asian pear which gives way to good acidity and crispness, followed by a smooth lingering finish. Sauvignon Blanc is a very food friendly wine especially for small bites such as grilled artichoke with garlic aioli, soft cheeses, fragrant salads like Greek or Caesar, and seafood.



HERITANCE
TAUB FAMILY VINEYARDS



92 WINE ENTHUSIAST
POINTS March 2019



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections