



# TAUB FAMILY VINEYARDS

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

92% Sauvignon Blanc, 8% Semillon

## TERRIOR & VINTAGE NOTES

This Sauvignon Blanc and Semillon comes from the Pestoni vineyard in Rutherford. These vines are an average of 20 years old planted on alluvium-gravel, Rutherford bench soils. The vineyard is planted with Clone 317 (lean acidity clone for structure) with some Sauvignon Blanc Musque (an aromatic clone).

## WINEMAKING

Taub Family Vineyards - Heritance Sauvignon Blanc is tropical fruit driven and stainless steel fermented. The 8% Semillon in the blend is in neutral oak for four months which gives it complexity and richness.

## TASTING NOTES

Pale lemon-green color. On the nose, tropical fruit, citrus, and pineapple with floral hints. The palate shows nuances of melon, pear and citrus with a firm acidity and a smooth lingering finish. This wine is a very food friendly, especially for appetizers such as grilled vegetables, soft cheeses, fragrant salads and seafood.

## WINEMAKER

Tom Hinde

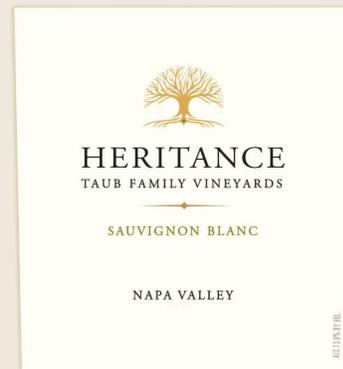
## TECHNICAL DATA

Alcohol  
14.2%

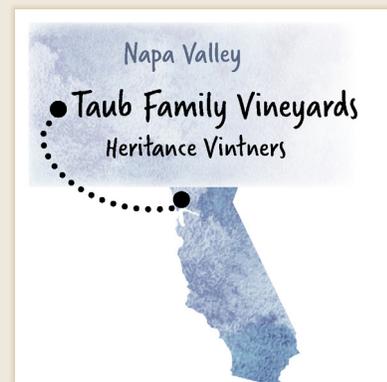
Acidity  
TA: 4.8 g/l  
pH: 3.57



HERITANCE  
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90 WINE SPECTATOR  
POINTS October 2019



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