



# TAUB FAMILY VINEYARDS

HERITANCE CABERNET SAUVIGNON,  
NAPA VALLEY 2016

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

94% Cabernet Sauvignon, 4% Merlot, 2% Petit Verdot

## TERROIR & VINTAGE NOTES

The grapes are from 100% Napa Valley vineyards - all located in the core growing sites and mid-valley from key appellations:

Oakville: Bale clay loams. Clones 4,7,337,2. 18 year-old vines; Provides powerful tannins.

St. Helena: Pleasanton gravelly loams. Clone 7, 8, 337. 18 year-old vines average; Provides elegance.

Rutherford: Bale clay loams. Clones 4, 7, 337, 2. Average 18 year-old vines; Provides opulence.

Howell Mtn: Pyroclastic, volcanic soils. 15 years old on average; Provides focused fruit from lower yields.

Mt. Veeder: Sedimentary soils, with 25 year-old vines; Provides refined tannins.

## WINEMAKING

Hand-sorted, destemmed fruit. Select Bordeaux yeast isolates are used for primary fermentation in tank. Malolactic fermentation takes place in barrel on fermentation lees.

## AGEING

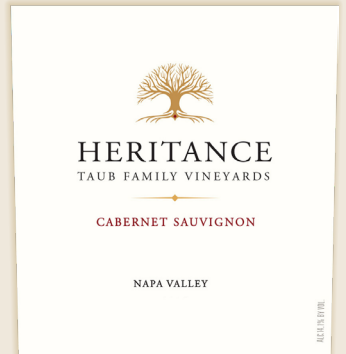
The wine is aged for 18 months in 100% French Oak (60% new) which lends vanilla and roasted notes.

## TASTING NOTES

Deep ruby color. On the nose, this wine has ripe dark fruit such as cherries and blackberries. Oak is well integrated with baking spice and subtle cedar notes. The medium, chewy tannins display a long flavorful finish. Pairs well with grilled red meats (especially steak), hearty stews and hard cheeses.



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**92** JAMES SUCKLING  
POINTS November 2018  
**89** PTS WINE ADVOCATE 10/18



## WINEMAKER

Tom Hinde

## TECHNICAL DATA

Acidity  
6 g/L - pH: 3.62

RS: <2 g/L

Alcohol  
14.1%



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