



TAUB FAMILY VINEYARDS

"BECKSTOFFER VINEYARD GEORGES III"

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Clones: 337 and 7, Rootstock: O39-16. Located between Conn Creek Road and Silverado Trail within the Rutherford AVA. Alluvial soils with gravelly, sandy loam.

WINEMAKING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak lasts for 3–5 days, followed by approx. 14 days of fermentation with 3 daily pumpovers. Fermented to dry on skins with an additional 7–14 days extended maceration to optimize the flavor, mouthfeel and tannin structure of the wine. Drained, pressed, and transferred to French oak barrels for malolactic fermentation and ageing.

AGEING

Aged for 22 months in 90% new French oak.

TASTING NOTES

Deep, black, garnet-purple in color with an alluring nose of red and black currants, baked plum, black forest cake, and wild blackberries; subtle notes of crushed slate, dried flowers, black pepper and cloves. The palate is full-bodied, concentrated and focused, balanced by a wonderful purity and freshness. Fine-grained tannins are seamlessly integrated with intense layers of red and black fruits, leading to a long, mineral-laced finish.

WINEMAKER

Tom Hinde

TECHNICAL DATA

TA: 6.1 g/L

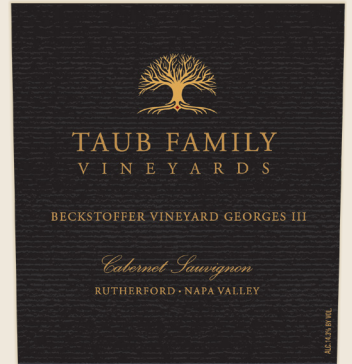
pH: 3.77

Alcohol

14.5%

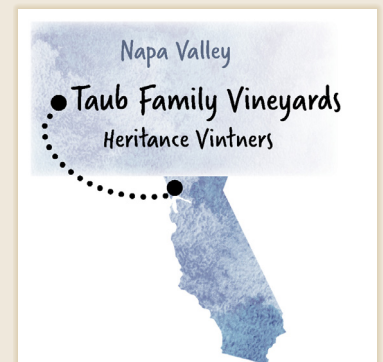


TAUB FAMILY
VINEYARDS



93 WINE ENTHUSIAST
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91 PTS WINE SPECTATOR 10/21



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