



TAUB FAMILY VINEYARDS

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

Rutherford, Napa Valley, USA

VARIETAL COMPOSITION

96% Cabernet Sauvignon, 3% Malbec, 1% Merlot

TERROIR

The grapes are grown on the benches and foothill vineyards in the Rutherford AVA. The deep and well-drained soils are primarily gravel, sand and loam. The vines are clone 337, 6, 7, & 8 with rootstocks 5C and O39-16; 20-25 years old on average.

WINEMAKING

Grapes sourced from five of the most highly regarded vineyards in the Rutherford AVA. Grapes are hand-harvested, destemmed, and hand-sorted. Individual lots were cold soaked for 3–5 days, followed by approximately 14 days of fermentation with three daily pump-overs. 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 French oak (65% new).

TASTING NOTES

Deep, dark, inky-colored. Offers an enticing bouquet of ripe plum, blueberries, dark cherries, crème de cassis, graphite, crushed rocks, and whispers of violets. Layered, dense and luxurious on the palate, showing loads of ripe, dark fruit, licorice, and mocha, intermingled with nutmeg, clove, dried herbs, and tobacco leaf. Powerfully built with a rounded and full mid-palate, it retains plenty of fresh underlying acidity to remain fresh, focused, and elegantly balanced. This soft, supple, and sultry structure is complemented by characteristic "Rutherford dust" in the form of pleasantly refined and ripe tannins, which contribute texture to a long-lasting, memorable finish.

WINEMAKER

Tom Hinde

TECHNICAL DATA

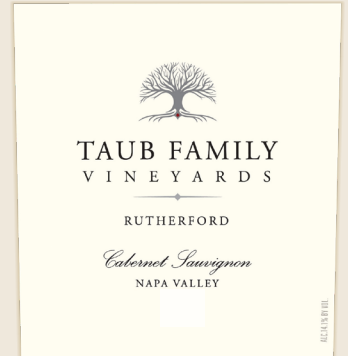
TA: 5.8 g/L

pH: 3.71

Alcohol
14.9%



TAUB FAMILY
VINEYARDS



93 WINE ENTHUSIAST
POINTS
December 2022



TAUB FAMILY
SELECTIONS