

TAUB FAMILY VINEYARDS

MORISOLI-BORGES VINEYARD

CABERNET SAUVIGNON, RUTHERFORD 2019

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 It's a story that began during a pivotal time in U.S. wine history, just days after Prohibition was repealed, and one that is far from completion.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

AVA: Rutherford, Clone: 7, Rootstock: 5C and O39-16. Located on the west side of Hwy 29, south of Niebaum lane. Gravel-rich, volcanogenic alluvial soils of the Rutherford Bench.

The beginning of the 2019 growing season was characterized by abundant rainfall and recurring soil moisture. This set the stage for a long, warm summer with few extreme heat events. Classic cool, foggy mornings combined with a lengthy, relatively mild finish to the season to preserve purity and elegance in the fruit with abundant hang time teasing out great color, structure, and soft tannins. Yields were average to slightly less than average, with exceptional fruit quality typified by bright acidity and ample texture allowing the production of vibrant and expressive wines.

WINEMAKING & AGEING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak lasts for 3–5 days, followed by approx. 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.

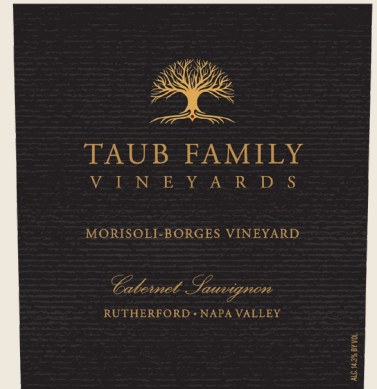
Aged for 22 months in 100% French oak (75% new oak)

TASTING NOTES

Structured, elegant, and age-worthy, this wine shows power and concentration in broodingly beautiful flavors of dark fruit, dust, and coffee. Textured with refined tannin and perfumed aromas of lavender, licorice, cedar, and sage, it has complexity and energy in equal measure, showing length with focused intensity. Bright throughout in vibrant acidity, it is sophisticated in style, with an earthiness that endures.



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WINEMAKER

Tom Hinde

TECHNICAL DATA

pH: 3.73
TA: 6.2 g/L

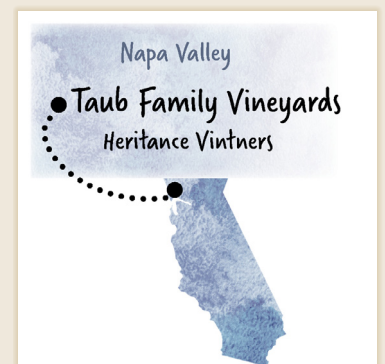
Alcohol
15.3%

95 WINE ENTHUSIAST
November 2022
POINTS

93 PTS WINE SPECTATOR WEB22

93 PTS JAMES SUCKLING 8/22

92+ PTS WINE ADVOCATE 9/22



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