

# Beckstoffer Missouri Hopper Vineyard Cabernet Sauvignon 2019



## BACKGROUND

Taub Family Vineyards traces its roots back four generations during a transformative period in U.S. wine history—mere days after the repeal of Prohibition. Yet, this story is far from complete. As Proprietor Marc D. Taub and his son Jake explore Napa's most dynamic sub-appellations and single vineyards to build their own storied Cabernet house. Wine has always been at the heart of the family's tale and livelihood. Marc D. Taub, raised with a profound reverence for winemaking, inherited this passion from his grandfather Marty, a pivotal figure in the wine industry since the early 1930s. Later, Marc's father David joined Marty, contributing to the realization of his vision. Marc's destiny was clear; it materialized in 2013 when he acquired Heritage, a Napa Valley producer, which subsequently transformed into Taub Family Vineyards. The winery curates wines from some of Napa Valley's most esteemed sites. Each bottle embodies the essence of its unique AVA and vineyard microsite, crafted to epitomize elegance and exquisite balance. The valley oak depicted on the label, an iconic feature of Napa Valley's landscape, pays homage to the family's heritage, while the diamond positioned at the tree's base symbolizes the seed planted for future generations' legacy.

## TERROIR & VINTAGE NOTES

Located north of the town of Yountville in the Oakville AVA, Beckstoffer Missouri Hopper was originally part of a large piece of land owned by George C. Yount, from whom the town of Yountville takes its name. Purchased by Charles Hopper and given to his daughter Missouri in 1877, the land was planted to wine grapes and other fruit. Owned by Beckstoffer Vineyards since 1996, the vineyard is today planted with multiple clones of Cabernet Sauvignon and Merlot, including clones 4 and 337 with rootstocks 101-14 and 3309 which are used for this Cabernet Sauvignon.

## WINEMAKING & AGING

Grapes are hand-harvested, destemmed, and hand-sorted. A cold soak for three to five days is followed by approximately 14 days of fermentation with three daily pumpovers. Fermented to dry on skins with an additional 7 to 14 days extended maceration. Drained, pressed, and transferred to French oak barrels for malolactic fermentation and ageing. The wine is aged for 22 months in 50% new French oak.

## TASTING NOTES

Deep garnet-purple in color. Medium to full-bodied with a firm backbone of fine grainy tannins. Concentrated yet elegantly balanced with good acidity and stacked layers of complex flavors leading to a long savory finish. Aromas of graphite, garrigue, tobacco leaf, and cedar chest, intermingle with flavors of red cherry, black currant, and plum along with notes of crème de cassis, dark chocolate, licorice, and dried herbs.



## ORIGIN

Napa Valley, Napa Valley, United States

## GRAPE VARIETIES

100% Cabernet Sauvignon

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 14.5%, TA: 6.2, Ph: 3.74, Closure: Cork

## WINEMAKER

Maayan Koschitzky

# PALM BAY<sup>®</sup>

INTERNATIONAL



750ML



@palmbayinternational

PALMBAY.COM