



# Cabernet Sauvignon, Mount Veeder 2021

## 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

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. Grapes come from the Barchuk Vineyard in the Mt. Veeder AVA, planted in 1996. Clone: 7, Rootstock: 1103-P. Deep, well drained soils of the Boomer Series are constructed of gravelly loam weathered from metavolcanic and basic igneous rocks.

## WINEMAKING & AGING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak lasts 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. Aged for 22 months in 100% French oak (75% new).

## TASTING NOTES

Etched in aromas of sage, cedar and pencil shaving, this wine is robust and ripe, brawny and burly in style and approach, reflecting its Mt. Veeder source. The fruit is dark and broodingly rich. Thick layers of blackberry, black cherry, toffee and earthy tobacco framed within a foundation of firm, integrated tannin, and balanced power. Structured, age-worthy, and complex, the wine finishes on sustained savory notes of cardamom, clove, and freshly tilled earth.



## ORIGIN

Mount Veeder, United States, United States

## GRAPE VARIETIES

100% Cabernet Sauvignon

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 14.7%, TA: 3.8, Ph: 3.8, Closure: Cork

## WINEMAKER

Maayan Koschitzky



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750ML



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