

Heritage Napa Cabernet Sauvignon, Napa Valley 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

The grapes are from 100% Napa Valley vineyards, all located in core growing sites and mid-valley from key appellations. Oakville: Bale clay loams. Clones 4,7,337,2. 18 year-old vines; provides powerful tannins. St. Helena: Pleasanton gravelly loams. Clone 7, 8, 337. 18 year-old vines average; provides elegance. Rutherford: Bale clay loams. Clones 4, 7, 337, 2. Average 18 year-old vines; provides opulence. Howell Mtn: Pyroclastic, volcanic soils. 15 years old on average; provides focused fruit from lower yields. Mt. Veeder: Sedimentary soils, with 25 year-old vines; provides refined tannins. 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 & AGING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak for 3–5 days, followed by approx. 14 days of fermentation with 3 daily pumpovers. Fermented to dry on skins with an additional 7 to 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 (50% new).

TASTING NOTES

Enticing aromas of crisp red fruit, dried herb, cedar, and clove lead to a palate laden with lush layers of cherry, plum, and black currant, accented by hints of black pepper



TAUB FAMILY
VINEYARDS

ORIGIN

Napa Valley, Napa Valley, United States

GRAPE VARIETIES

94% Cabernet Sauvignon, 4% Merlot, 2% Petit Verdot

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.6%, TA: 5.9, Ph: 3.68, Closure: Cork

WINEMAKER

Maayan Koschitzky



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and crushed rock. Supple, well-integrated tannins combine with vibrant freshness to deliver a wine characterized by structured elegance and strikingly powerful concentration and intensity.



750ML



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