



## Oakville Merlot 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

This Merlot from the Oakville AVA, is planted with clone 3, on fluvial soils and fine-grained sandy loam. This is a dry-farmed vineyard.

### WINEMAKING & AGING

Grapes are hand-harvested, destemmed, and hand-sorted. Cold soak 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 50% new French oak.

### TASTING NOTES

Brilliant red and purple hues. Bright aromas of red fruit, plum and dark cherry burst from the glass, intermingled with crushed slate, and dried herbs. Displays classic Oakville vibrant fruit and richness with a soft, rounded, and pleasantly textured palate laced with supple, silky tannins. Mouth-filling and juicy flavors of red and black cherries, kirsch and dark chocolate are wrapped in complex, complementary brushes of baking spice, cedar, cigar box, and well-integrated sweet, toasty oak. The youthful fruit and graceful structure are balanced by fresh, lively acidity that softens to a polished, elegant, and lengthy finish.



TAUB FAMILY  
VINEYARDS

### ORIGIN

Oakville, Napa Valley, United States

### GRAPE VARIETIES

86% Merlot, 14% Malbec

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 14.5%, TA: 6, Ph: 3.68, Closure:  
Cork

### WINEMAKER

Maayan Koschitzky

