

Cabernet Sauvignon, Howell Mountain 2019

BACKGROUND

Taub Family Vineyards traces its roots back four generations—mere days after the repeal of Prohibition. Wine has always been at the heart of the family's story. 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 and later, his father David. In 2013, Marc acquired Heritage Vintners in Napa Valley, now transformed as Taub Family Vineyards. With their namesake, Marc and his son Jake look to explore Napa's most dynamic sub-appellations and single vineyards to build their own storied cabernet house, curating wines from some of the Valley's most esteemed sites.

TERROIR & VINTAGE NOTES

The 2019 growing season began with 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, mild finish to the season preserved fruit purity and elegance with abundant hang time teasing out great color, structure, and soft tannins. Yields were slightly less than average, with exceptional fruit quality typified by bright acidity and ample texture for vibrant and expressive wines. Grapes are from the Rahn vineyard in the Howell Mountain AVA. The cabernet sauvignon Clones are 337, 191 and 4 with Rootstocks 101-14, 110R and 1103P. The vineyard has deep, well-drained, porous, nutrient-lean, rocky volcanic soils composed of crumbly white, decomposed volcanic ash known as rhyolitic tuff, along with red, iron-laden basaltic to andesitic clay.

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

Aromas of dusty graphite, crushed rock and dried herb linger with cocoa powder and coffee bean in this intensely concentrated, powerful, mountain-grown wine. Seamless, complex and structured, the palate offers a dense array of red and dark fruit flavors highlighted by cassis and tobacco leaf with hints of leather and gun smoke. Soft, rich, and round, it delivers well-integrated, resolved tannin buoyed by a lively palate of bright acidity and a long-lasting finish.



750ML



Taub

ORIGIN

Howell Mountain, Napa Valley, United States

GRAPE VARIETIES

100% Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, TA: 6.2, pH: 3.73,
Closure: Cork

WINEMAKER

Maayan Koschitzky

