

Chardonnay, Russian River Valley 2024

BACKGROUND

With a history that stretches back for the better part of a century, the Taub family have spent generations exploring (and pushing the boundaries of) fine wine. In fact, fine wine has always been the family's north star. After watching his father and grandfather explore Italy's mountainous north in the 1970s — ultimately introducing Americans to Italian Pinot Grigio — Marc Taub and now his son, Jake, are forging new paths in some of Napa and Sonoma's most iconic appellations. From the storied Russian River Valley, this 2023 Chardonnay is layered, complex, and bursting with energy.

TERROIR & VINTAGE NOTES

After a cool winter and moderate spring, the vines experienced temperate summer weather with regular morning fog and cool nights, which helped preserve natural acidity and aromatic nuance in the grapes. Even ripening and clean, healthy clusters with good acid-sugar balance, contributed to expressive varietal character in the Chardonnay fruit.

WINEMAKING & AGING

The grapes were harvested by hand. Whole clusters were fed directly to press. The following morning the racked juice was moved to François Frères barrels, 20% new, where it underwent and completed native yeast primary fermentation. Weekly bâtonnage was performed through completion of malolactic fermentation. The wine remained on lees for over a year prior to bottling.

TASTING NOTES

Citrus peel, pear, and honeysuckle over wet stone. Creamy yet nervy, with rich concentration, juicy Bartlett pear, and a hint of vanilla.



Taub

ORIGIN

Russian River Valley, Sonoma County, United States

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.8, TA: 6.9, pH: 3.36, Closure: Cork

WINEMAKER

David Ramey & Alex MacGregor



750ML

