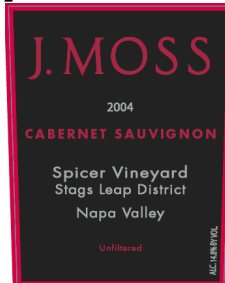


J. MOSS

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2004 Spicer Vineyard, Stags Leap District Napa Valley Cabernet Sauvignon



Harvest Date

October 2004

Vineyard Appellation:

Stags Leap District
Napa Valley, CA

Varietals composition

100% Cabernet Sauvignon

Alcohol 14.8%

pH 3.65

TA .51 g/100 ml

Aging

20 months on 80% French Oak
and 20% American Oak

Bottling Date

September 2007

Production

150 Cases

James W. Moss, Winemaker
& Gustavo Brambila,
Consulting Winemaker

The 2004 Vintage

The 2004 Cabernet Sauvignon grapes came from the Spicer's Vineyard in the Stags Leap District of Napa Valley, CA. The property is located next to some of the world's most famous properties like Silverado Vineyards, Shafer and Pine Ridge. This single vineyard bottled 2004 Cabernet Sauvignon, Spicer Vineyard, Stags Leap District, Napa Valley is produced in the Bordeaux style with 100% Cabernet Sauvignon.

Winemaking

The grapes were harvested in late October 2004 at 25 degree Brix. They were hand picked into ½ ton bins, gently destemmed, cold soaked for 48 hours and fermented in ¾ ton bins. The grapes were punched down twice a day until dry. The wine then went through extended maceration on the skins for 3 days for full extraction of flavors and color. The wine was pressed to barrel for malolactic fermentation, racked off and put into 80% new French Oak and 20% one-year-old American Oak barrels for 20 months to ensure their complex flavors. Each barrel was hand racked three or four times before it was bottled in September 2007.

Tasting notes:

Big mocha and dark chocolate dominate this Cabernet which has a silky mouth feel all the way through. With just the right amount of acid to balance the fruit, it makes for a remarkably deep rich complex wine. The silky dark chocolate finish will keep you asking for more. With time it will only get better.