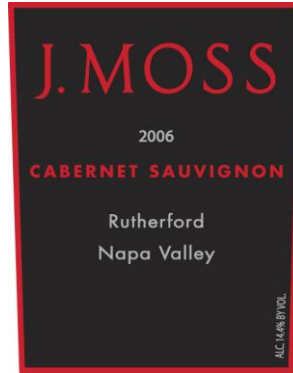


J. MOSS

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2006 Rutherford, Napa Valley Cabernet Sauvignon



Harvest Date
October 2006

Vineyard Appellation:
Rutherford
Napa Valley, CA

Varietals composition
100% Cabernet Sauvignon

Alcohol 14.4%

pH 3.75

TA .60 g/100 ml

Aging
20 months on 80% French Oak
& 20% American Oak

Bottling Date
August 2009

Production
200 Cases

Winemaker
James W. Moss

The 2006 Vintage

The 2006 Cabernet Sauvignon grapes came from the Galleron and the Alioto Pier Vineyard in Rutherford. These vineyards are both located in the heart of the most prestigious wine appellations of Napa Valley. The wines are produced in the Bordeaux style with 100% Cabernet Sauvignon.

Winemaking

The grapes were harvested the end of October at 25.8 degree Brix. They were handpicked into ½ ton bins, gently destemmed, cold soaked for 48 hours and fermented in T bins. The grapes were hand punched down twice a day until dry. The wine then went through extended maceration on the skins for 7 days for full extraction of color. The wine was pressed into neutral barrels for malolactic fermentation, racked off and put into 80% new French and 20% new American and 30% one-year-old French and American barrels for 20 months to ensure their complex flavors. Each barrel was hand racked four times before bottling in August 2009.

Tasting notes

Cherry, plum and spices dominate this full-bodied rich Cabernet. A nice toasty entry precedes mocha, vanilla and big bright rich cherry finish. Along with its Rutherford dust flavors, this deep and dark wine is remarkably complex and shows a big lengthy finish with great depth and firm medium tannins.