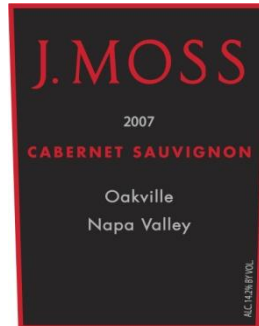


J. MOSS

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2008 Oakville, Napa Valley Cabernet Sauvignon



Harvest Date

October 2008

Vineyard Appellation:

Oakville

Napa Valley, CA

Varietals composition

100% Cabernet Sauvignon

Alcohol 14.2%

pH 3.67

TA .65 g/100 ml

Aging

24 months on 100% French Oak

Production

100 Cases

Winemaker

James W. Moss

The 2008 Vintage

The 2008 Cabernet Sauvignon grapes came from the Narsai David Vineyard in Oakville, Napa Valley. The wines are produced in the Bordeaux style with 100% Cabernet Sauvignon.

Winemaking

The grapes were harvested in October at 24.8 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 7days for full extraction of color. The wine was pressed into neutral barrels for malolactic fermentation, racked off and put into 100% new French barrels for 24 months to ensure their complex flavors. Each barrel was hand racked four times before bottling.

Tasting notes

This rich, dark, lush, silky full-bodied Cabernet comes at you with simple layers of sweet dark cherry fruit, chocolate, tar, truffle, cassis and tobacco. Those flavors are followed by velvety simple tannins that stand out and produce a long dramatic finish.