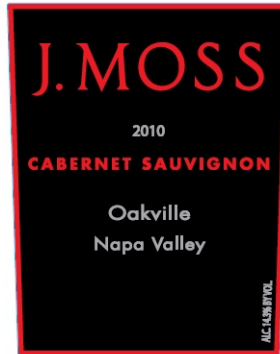


J. MOSS

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2010 Oakville, Napa Valley Cabernet Sauvignon



Harvest Date
October 2010

Vineyard Appellation:
Oakville
Napa Valley, CA

Varietals composition
100% Cabernet Sauvignon

Alcohol 14.3%

pH 3.74

TA .63 g/100 ml

Aging
24 months on 100% French Oak

Winemaker
James W. Moss

The 2010 Vintage

The 2010 Cabernet Sauvignon grapes came from a world renowned 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 25.2 degree Brix. They were handpicked into ½ ton bins, gently destemmed, cold soaked for 48 hours to help add color and fermented in T'bins. The grapes were hand punched down twice a day until dry. 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, silky Cabernet has simple layers of sweet dark black fruit, chocolate, truffle and tobacco. Those flavors are followed by nice simple tannins that stand out and produce a long amazing finish.