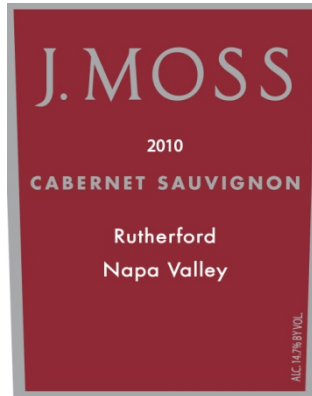


J. MOSS

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2010 Rutherford Napa Valley Cabernet Sauvignon



Harvest Date

October 2010

Vineyard Appellation:

Rutherford
Napa Valley, CA

Varietals composition

100% Cabernet Sauvignon

Alcohol 14.7%

pH 3.74

TA 5.5 g/l

Aging

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

Winemaker

James W. Moss

The 2010 Vintage

The 2010 Cabernet Sauvignon grapes came from two vineyards in Rutherford. The property is located near some world renowned properties like Caymus, Vineyard 29 & Rudd. The 2010 Cabernet Sauvignon is produced in the Bordeaux style with 100% Cabernet Sauvignon.

Winemaking

The grapes were harvested in October 2010 at 25.5 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 4 days for full extraction of color. The wine was pressed to barrels for malolactic fermentation, racked off and put into 80% French barrels and 20% American for 22 months to ensure their complex flavors. Each barrel was hand racked four times before bottling.

Tasting notes

Dark rich ripe cherry pie like fruit followed by a hint of mocha, cedar and a hint of cigar flavors. This well rounded complex Rutherford cabernet adds depth and body with soft tannins and a lush dusty cherry finish.