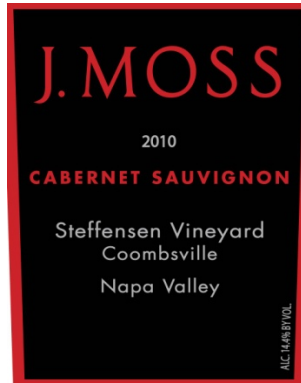


J. MOSS

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2010 Steffensen Vineyard, Coombsville Napa Valley Cabernet Sauvignon



Harvest Date
October 2010

Vineyard Appellation:
Coombsville
Napa Valley, CA

Varietals composition
100% Cabernet Sauvignon

Alcohol 14.4%

pH 3.68

TA 6.17 g/l

Aging
24 months on 70% French Oak
& 30% American Oak

Winemaker
James W. Moss

The 2010 Vintage

The 2010 Cabernet Sauvignon grapes came from the Steffensen Vineyard in the Coombsville District, which is the newest recognized appellation in the Napa Valley. This single vineyard Cabernet Sauvignon, is produced in the Bordeaux style with 100% Cabernet Sauvignon.

Winemaking

The grapes were harvested in October 2010 at 25 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 70% French barrels and 30% American for 24 months to ensure their complex flavors.

Tasting notes

Chocolate and blueberry flavors dominate this bold full-bodied Cabernet, along with hints of mocha and cedar. This well rounded cabernet adds depth and body with well balanced tannins and a remarkable finish.