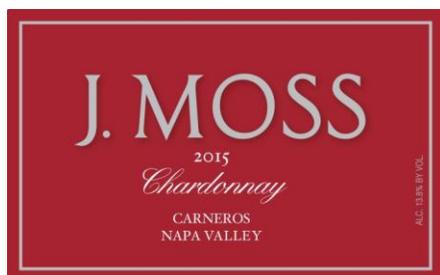


J. MOSS

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2015 Carneros Napa Valley Chardonnay



Harvest Date

September 2015

Vineyard Appellation:

Carneros, Napa Valley, CA

Varietals composition

100% Chardonnay

Alcohol 13.4%

pH 3.59

TA 5.7 g/l

Extended Sur-Lie Barrel Aging

18 months in 100% French Oak
50% new barrels

Proprietor / Winemaker

James W. Moss

Consulting Winemaker

Julie Hagler Lumgair

The 2015 Vintage

Our 2015 showcases how vintage 2015 will be remembered for high quality, low yields and fast thinking. It was one of Napa's earliest, smallest volume vintages as California's drought impact shifted the historic rhythm and health of many Napa Valley sites. To respond, we shifted our white winemaking to the cooler Los Carneros AVA across an exciting new series of vineyards where we worked hand-in-hand with each vineyard crew and also employed new technologies, like optical sorting, to ensure we picked and crushed only the best quality grapes.

Winemaking

In three different vineyard waves, grapes were hand-picked, cold at night at 47° F, then gently whole cluster pressed to settle 24 hours. Each lot was racked into 100% French oak, 50% new, for cold, slow barrel fermentation with both native and artisan yeasts to preserve and elevate fruits and full texture. We stirred twice a month during complete malolactic fermentation, then aged sur-lie until bottling an extended, rich 18 month cuvee.

Tasting notes Inviting silky, round texture with saturated fruits and balanced oak aromatics. Ripe tropical flavors of crushed pineapple, honeydew melon and honeycomb layered in harmony with baking spices, toasted almond, vanilla crème brulee and a kiss of butterscotch. Bright lemon zest completes its smooth extended finish.

The extended barrel age richly layered style pairs exceptionally well with seafood, cream sauces and soups, white meats, roasted root vegetables, cheeses and simply enjoying a relaxing glass. Drinking deliciously now, and will age gracefully with proper cellaring. Enjoy at its 2017 to 2019 peak for maximum fruit-forward character. Decant or age longer to lessen fruits and amplify expressions of barrel aromatics of crème brulee, toasted almonds and baking spices.