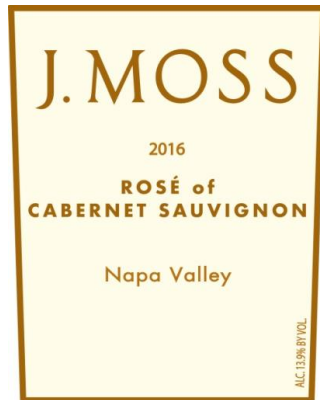


J. MOSS

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2016 Rose' of Cabernet Sauvignon Napa Valley



Harvest Date

September 2016

Vineyard Appellation:

Napa Valley, CA

Varietals composition

100% Cab Sauvignon

Limited Production: 100 cases

Alcohol 13.8%

Total Acidity (TA): 7.22 g/l

pH: 3.24

Proprietor / Winemaker, James W. Moss
Consulting Winemaker, Julie Hagler Lumgair

The 2016 Vintage

For those who love stylish, dry Rose, our 2016 Rose of Cabernet Sauvignon has a complex depth of juicy fruits and bright, refreshing acidity.

Winemaking

Our debut Rose is inspired by the dry European styles for effortless sipping, combined with full layered, expression of Napa Valley complexity and bold fruits. Sourced from saignée across our key single vineyard vintage 2016 Cabernet series spanning from the lower hills of Napa Valley next to the Carneros and Atlas Peak AVAs, to Coombsville, Rutherford and Howell Mountain sites. Each block of Cabernet Sauvignon grapes were hand-picked and hand sorted in the field and at the winery, then de-stemmed as whole berries to small fermenters. Fresh Rosé juice was then saignéed to 100% stainless steel tanks and chilled. Fermented slowly using a variety of artisan yeasts over an average of 70 days at very cold temperatures in four different lots to fully express the layers of fruit and aromatics. Aged cold in 100% stainless steel with bi-weekly sur-lie stirring on the lees for rich texture. No malolactic fermentation preserves the crisply bright acidic structure.

Tasting notes

This Rose' has stone fruits, apricot and a blood orange twist that reminds us of an Italian aperitif. Highly refreshing, lower alcohol style with silky full mouthfeel and weight. Perfect for sipping and delightful paired with grilled foods, salads and spice-layered cuisines such as Asian, Indian, Mexican and Southwestern foods. A unique rosé that will drink gorgeously now, and age longer than rosé from some other winegrape varieties. Enjoy at its peak from 2017 to 2020 for maximum fruit-forward character.