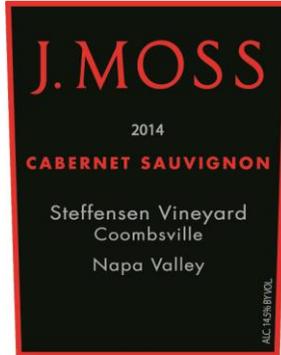


J. MOSS

J. Moss Wines • P.O. Box 5783, Napa, CA 94581 • 707-647-3388 • www.jmosswines.com

2014 Steffensen Vineyard, Coombsville Napa Valley Cabernet Sauvignon



Harvest Date

September 21, 2014

Vineyard Appellation:

Coombsville
Napa Valley, CA

Varietals composition

100% Cabernet Sauvignon

Alcohol 14.5%

pH 3.76

TA .54 g/l

Aging

28 months on 90% French Oak
& 10% American Oak

Proprietor / Winemaker

James W. Moss

Consulting Winemaker

Julie Hagler Lumgair



JAMESUCKLING.COM  - 92 Points

The 2014 Vintage

Our 2014 vintage is one of a long-standing vertical series of vintages we have produced from the noted Steffensen Vineyard in the rising star Coombsville District of Napa Valley. This single vineyard Cabernet Sauvignon is produced with precise hand-crafting in the Bordeaux style with 100% Cabernet Sauvignon that reflects longer time to develop fuller phenolics yet maintain acid balance on the vine in its cooler vineyard location.

Winemaking

We hand-harvested in passes at dawn September 20, 2014, at 25.5 Brix. Our grapes were picked cool at 47 F, destemmed, cold soaked 5 days to gently optimize extraction of tannins, color and fresh fruit, then fermented in small lot 3/4 ton fermenters. The grapes were punched down by hand two to three times a day until dry. The wine was pressed to barrels for malolactic fermentation, then racked into 90% French barrels and 10% American for its planned 28 months elevage, which will add complex flavors and lush aromatics. Each barrel was hand-racked four times and bottled with techniques that ensure maximum protection for aging cellar-worthy collector caliber wines.

Tasting notes

It is a complex, silky yet full bodied, age-worthy Cabernet Sauvignon with ample layers of dark berries, black cherry cola, bright cassis, and dark chocolate with hints of toasted vanilla, cedar, sweet pipe tobacco, and toasted spices. Substantial, yet supple tannins with a remarkably long, complex finish. Stylish, polished classic Bordeaux-styled collector's Napa Cabernet. Decant 1-10 years, enjoy 20+ years.