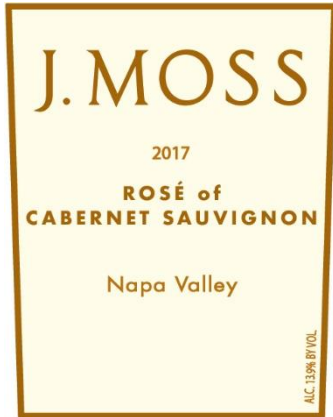


J. MOSS

2017 Rose' of Cabernet Sauvignon Napa Valley



Harvest Date

September 2017

Vineyard Appellation:

Napa Valley, CA

Varietals composition

100% Cab Sauvignon

Alcohol 13.8%

Total Acidity (TA): 6.4 g/l

pH: 3.33

Proprietor / Winemaker

James W. Moss

Consulting Winemaker

Julie Hagler Lumgair

The 2017 Vintage

For those who love stylish, dry Rose, the 2017 Rose of Cabernet Sauvignon has a complex depth of juicy fruits and bright, refreshing acidity.

Winemaking

Sourced from saignée across our key single vineyard vintage 2017 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 was 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 Rosé of Cab was inspired by the dry European styles for effortless sipping, combined with full layered, expression of Napa Valley complexity and bold fruits. A unique lower alcohol style rosé that will drink gorgeously now, and age longer than rosé from some other winegrape varieties. Highly refreshing style with silky full mouthfeel and weight. Perfect for sipping solo and delightfully paired with a wide range of food pairings from BBQ and spicy dishes to your favorite salads, charcuterie and cheese plates. Enjoy at its peak from 2019 to 2021 for maximum fruit-forward character.