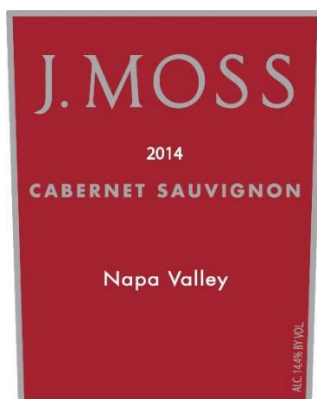


J. MOSS

2014 Napa Valley Cabernet Sauvignon



Harvest Date:
September 2014

Vineyard Appellation:
Napa Valley, CA

Varietals composition
100% Cabernet Sauvignon

Alcohol 14.4%
pH 3.76 **TA** .52 g/l

Aging
28 months on 80% French Oak and
20% American Oak

Proprietor / Winemaker
James W. Moss

Consulting Winemaker
Julie Hagler Lumgair

The 2014 Vintage

This Cabernet Sauvignon is produced with precise hand-crafting in the Bordeaux style with 100% Cabernet Sauvignon from the world renown AVA's of Napa Valley.

Winemaking

These grapes were hand-harvested in September 2014 at 24.0 degrees Brix. The grapes were picked cool, at 50 degrees F into small bins, gently destemmed, cold soaked for 5 days to assist with extraction of skin tannins, color and bright fruit, then fermented in 3/4 ton small lot fermenters. The fermentation was carefully hand-punched down a couple times a day on phenolic development until dry. The wine was pressed to barrels for malolactic fermentation, racked off and continued élevage in 80% French Oak and 20% American Oak for 28 months. Each barrel was hand racked and bottled with techniques that ensure maximum protection for aging cellar-worthy collector caliber wines.

Tasting notes

Rich, lush medium bodied 100% Cabernet Sauvignon. Ample layers of bright cassis, succulent black fruits, layered with hints of mocha, sweet vanilla whiskey, leather and warm toasted spices. Smooth tannins round out this bold, structured, balanced wine with a remarkably long finish.

