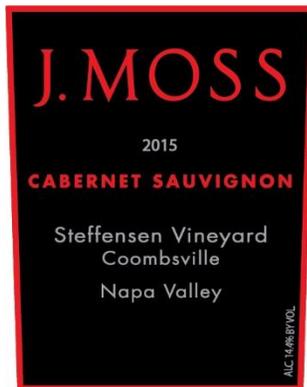


J. MOSS

2015 Steffensen Vineyard, Coombsville Napa Valley Cabernet Sauvignon



The 2015 Vintage

The 100% pure Cabernet Sauvignon is from the noted Steffensen Vineyard in Coombsville. Vintage 2015 is the 9th bottling in our long-standing vertical series from Steffensen Vineyard. The wine showcases why Coombsville is a rising star AVA producing some of Napa's most exciting new Cabernets in a slightly cooler AVA known for bright fruit profiles and well maintained acid structure.

Harvest Date

September 24, 2015

Vineyard Appellation:

Coombsville
Napa Valley, CA

Varietals composition

100% Cabernet Sauvignon

Alcohol 14.4%

pH 3.76 TA .54 g/l

Aging

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

Proprietor / Winemaker

James W. Moss

Consulting Winemaker

Julie Hagler Lumgair



Robert Parker – 92 Points

JAMES SUCKLING.COM – 92 Points

JEB DUNNUCK - 90 Points

Winemaking

The grapes were hand-harvested in passes at dawn September 24, 2015, at 25.1 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 32 months elevage, which will add complex flavors and lush aromatics. Each barrel was hand racked three times and bottled with techniques that ensure maximum protection for aging cellar-worthy collector caliber wines.

Tasting notes

Silky, full bodied, age-worthy Cabernet with ample layers of black cherry, bright creme de cassis, hints of chocolate, cedar, sweet pipe tobacco, saddle leather and toasted spices. Substantial, yet supple tannins with a remarkably long, complex finish. Stylish, classic Bordeaux-styled collector's Napa Cabernet.