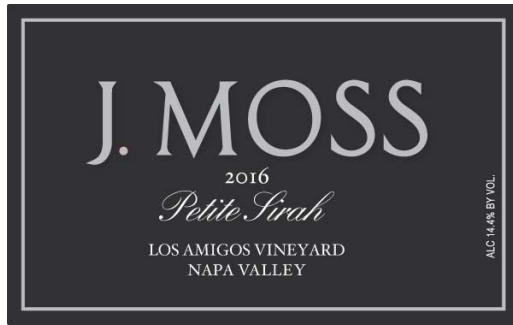


J. MOSS

2016 Petite Sirah Napa Valley



Harvest Date: September 20, 2016

Vineyard Appellation:

Napa Valley, CA

Varietals composition

100% Petite Sirah

Alcohol 14.4%

pH 3.63

TA .61 g/l

Aging

25% New French Oak &

25% New American Oak and

50% Neutral barrels for 30 months

Proprietor / Winemaker

James W. Moss

Consulting Winemaker

Julie Hagler Lumgair

Cases produced: 50 cases



The 2016 Vintage

These grapes come from the Los Amigos Vineyard in Napa Valley. The vineyard is near the Atlas Peak AVA, in a vineyard known as a long time core in many leading Napa Valley wineries' Petite Sirah and blend programs. The well-drained, low fertility volcanic soils are a hallmark of the Vaca Mountain range, forming a rocky vineyard floor and lend a distinctly robust, rich profile to the wine yielded by very small berries with thick skins.

Winemaking

The grapes were hand-harvested in passes at dawn September 20, 2016 at an average 26 Brix. The grapes were picked cool at 47 F, destemmed, cold soaked 3 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 25% new French Oak barrels (mix of coopers), 25% new American Oak, 50% neutral barrels for its 30 months elevage, which added concentration, complex flavors and lush aromatics.

Tasting notes

Succulent and layered black and blue fruits with velvety texture and a pleasingly long balanced finish. Balanced acid and well resolved tannins complete an elegant layered wine. Stylish, classic collector's Napa Petite Sirah.