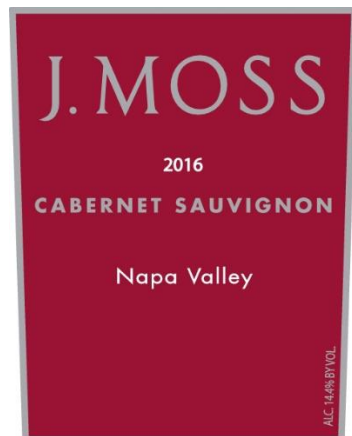


J. MOSS

2016 Napa Valley Cabernet Sauvignon



Harvest Date:
October 2016

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
(65% new oak & 35% one year old
barrels)

Proprietor / Winemaker
James W. Moss

Consulting Winemaker
Julie Hagler Lumgair



The 2016 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 Rutherford and Coombsville in Napa Valley.

Winemaking

These grapes were hand-harvested in October 2016 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 open top 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 elevage 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

This lush medium bodied 100% Cabernet Sauvignon has ample layers of bright and succulent fruits including black and red berries, cherries with hints of mocha, sweet vanilla and toasted cedar. Soft tannins round out this structured well balanced wine with a delightful long finish.

JAMES SUCKLING.COM 90 Points

“Lots of blackcurrent and blackberry character with a chocolate undertone. Full body, velvety tannins and a flavorful finish. Lots of chocolate.”