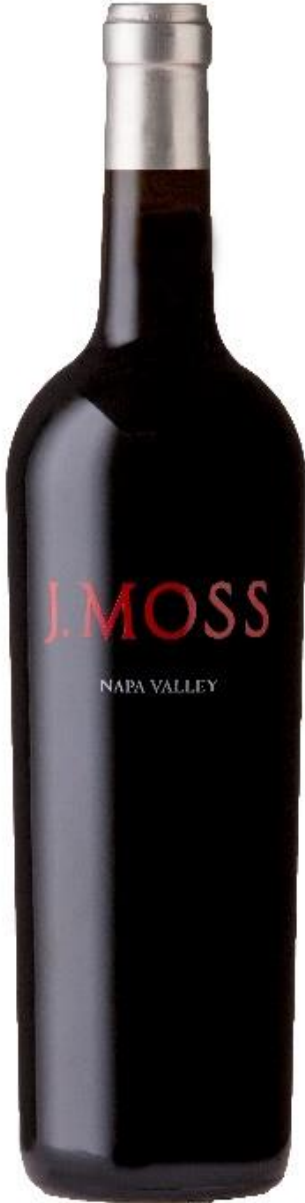


J. MOSS

2016 Napa Valley Cabernet Sauvignon Proprietors Reserve Special Silk Screen Bottle



The 2016 Vintage:

The 2016 Cabernet Sauvignon comes from two special vineyards from the renowned appellations of Napa Valley. The top two barrels were selected from each vineyard and married together to produce this amazing bottle of wine that will have you coming back for more. It's flavorful, rich and bold with a long, unforgettable finish.

Winemaking:

We hand-harvested at dawn October 2016, at 25.4 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 100% French barrel for its planned Barrel aged 32 months, which will add complex flavors and lush aromatics. Each barrel was hand-racked four times and bottled with techniques that ensure maximum protection for aging cellar-worthy collector caliber wines. Limited allocated wine, only 100 cases produced.

Tasting notes:

This 100% Cabernet Sauvignon brings powerful, dense, rich Rutherford dust mixed with the deep dark color of Coombsville. The beautiful nose of crème de cassis takes you into complex spice notes with layers of bright, juicy dark fruits like black raspberries, white chocolate, licorice and violets. It's rich and full bodied and polished with sweet tannins. It's a classic balance and full structured wine with supple tannins. It will cellar gracefully 15-25 years and may be decanted for earlier gratification.

JAMESSUCKLING.COM  - 91 Points

Alcohol 14.6%

pH 3.75

TA .58 g/l

Aging 32 months on 100% new French Oak