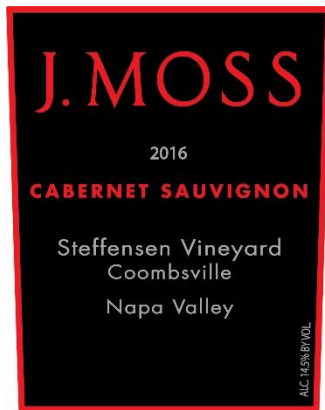


J. MOSS

2016 Steffensen Vineyard, Coombsville Napa Valley Cabernet Sauvignon



Harvest Date

October 1, 2016

Vineyard Appellation:

Coombsville
Napa Valley, CA

Varietals composition

100% Cabernet Sauvignon

Alcohol 14.5%

pH 3.60 TA .58 g/l

Aging

32 months on 90% French Oak
& 10% American Oak
(90% new & 10% once used barrels)

Proprietor / Winemaker

James W. Moss

Consulting Winemaker

Julie Hagler Lumgair



The 2016 Vintage

The 100% Cabernet Sauvignon is from the noted Steffensen Vineyard in Coombsville. Vintage 2016 is a 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.

Winemaking

The grapes were hand-harvested in passes at dawn in October 2016, at 25 Brix. The 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 open top 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

Full bodied age-worthy Cabernet with many layers of flavors including dark plum, blackberry, blueberry, cedar and toasted spices. Medium to full firm tannins with hints of jam at the finish that leads to a long and pleasant finish. Classic Bordeaux-styled collector's Napa Cabernet that softens as it ages.

JAMESSUCKLING.COM - 92 Points

JEBDUNNUCK - 90-92 Points