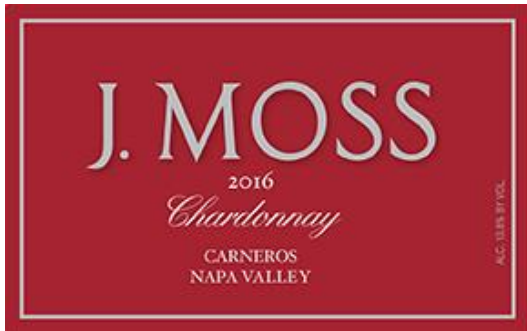


# J. MOSS

## 2020 Chardonnay, Napa Valley



### Harvest Date

August 2020

### Vineyard Appellation:

Napa Valley, CA

### Varietals composition

100% Chardonnay

Alcohol 14.2%

pH 3.59

TA .57 g/l

### Aging

50% French Oak

50% Stainless Steel

### Proprietor / Winemaker

James W. Moss

### The 2020 Vintage

The 2020 Chardonnay is of high quality and low yield vineyards. It was one of Napa's earliest, smallest volume vintages in Napa Valley. To respond, we shifted our white winemaking to the cooler Napa AVA across an exciting new series of vineyards where we worked hand-in-hand with each vineyard crew to ensure we picked and crushed only the best quality grapes.

### Winemaking

The Chardonnay grapes were hand-picked cold at night then gently destemmed and pressed into stainless steel tank to settle for 24 hours before putting into 50% French oak barrels and 50% in stainless steel tanks to slowly ferment to elevate the fruits and create full texture.

### Tasting notes

This bright straw colored well rounded Chardonnay is balanced with sweet floral aromas that lead you into flavors of citrus type fruits of lemon, pink grapefruit, stone fruit and layered with honeysuckle and green apple. It has a beautiful creamy mouthful with an amazing long fresh fruit finish.