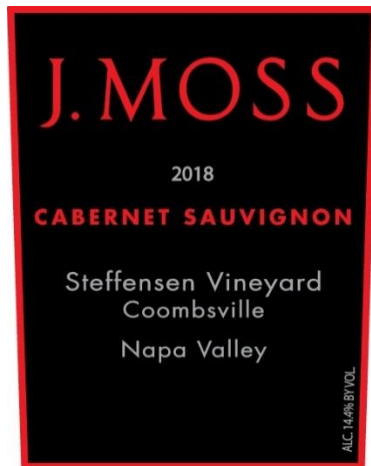


J. MOSS

2018 Steffensen Vineyard, Coombsville Napa Valley Cabernet Sauvignon



Harvest Date
October 2018

Vineyard Appellation:
Coombsville
Napa Valley, CA

Varietals composition
100% Cabernet Sauvignon

Alcohol 14.4%
pH 3.59 **TA** 6.8 g/l

Aging
32 months on 100% French Oak
(80% new & 20% once used barrels)

Proprietor / Winemaker
James W. Moss

Cases Produced
150

UPC 028672549924

The 2018 Vintage

With abundant rains in the winter, followed by plenty of filtered light in the spring and early summer, the 2018 vintage saw near perfect growing conditions. Bud break occurred a bit late, but yielded a very even fruit set with such moderate temperatures. Summer brought bright sun and cool evenings for lovely extended ripening and consistency into the fall.

Winemaking

The grapes were hand-harvested in passes at dawn in October at 26 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. Each barrel was hand raked three times and bottled with techniques that ensure maximum protection for aging cellar-worthy collector caliber wines.

Tasting notes

The 2018 Cabernet Sauvignon is intense yet fresh with juicy blue and black berries. Dark chocolate mixed with dried herbs that seduces the palate, while silky bold tannins and great acidity lead to a layered and lingering finish. Classic Bordeaux-styled collector's Napa Cabernet that softens as it ages.

