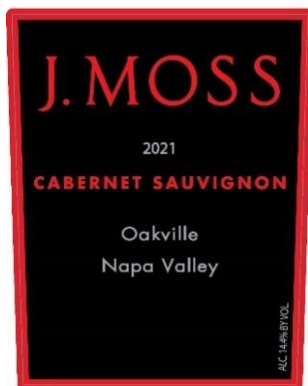


# J. MOSS

## 2021 Oakville, Napa Valley Cabernet Sauvignon



### Harvest Date

October 13, 2021

### Vineyard Appellation:

Oakville

Napa Valley, CA

### Varietals composition

100% Cabernet Sauvignon

Alcohol 14.4%

pH 3.84

TA .66 g/100 ml

### Aging

26 months on 100% French Oak

### Winemaker

James W. Moss

### 2021 growing season

The 2021 growing season was colder than average with a drier than average spring. There were four total heat events over the growing season with the May and September heat events being outside the typical range for that time of year. The summer growing conditions were exceptionally good, making for ideal berry development. Both bloom and veraison, which typically last two to three weeks that happen in about a week! The start of harvest was early due to September being very warm. The yields for the year were below average, but from a quality standpoint, it was a vintage year!

### Winemaking

The grapes were hand-harvested in passes at dawn mid-October at 26 Brix. Our grapes were picked cool at 48 F, destemmed, cold soaked for 4 days to gently optimize extraction of tannins, color and fresh fruit, then fermented in small lot 1 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 100% French Oak barrels for 26 months elevage, which will add complex flavors and 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

A big wine that's silky around the edges and quite structured in the middle. Firm, fine-grained tannins hug blackberry, blueberry, graphite and toasted oak flavors that linger nicely in the finish. Drinkable now or hold.

**JAMES SUCKLING.COM** 93 Points

