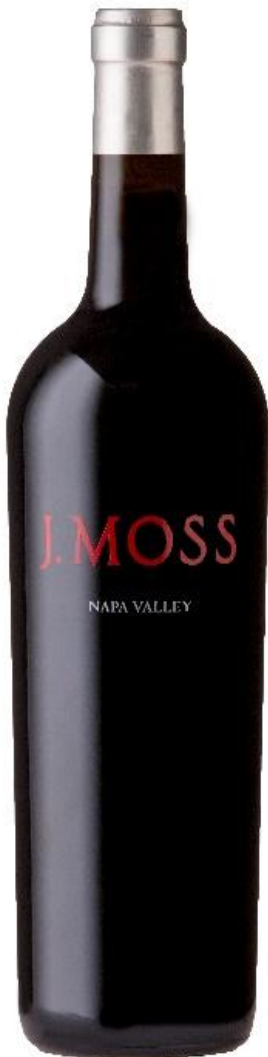


J. MOSS

2021 Napa Valley Cabernet Sauvignon Proprietors Reserve Special Silk Screen Bottle



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:

We hand-harvested at dawn mid-October at 26.4 Brix. Our grapes were picked cool at 47 F, destemmed, cold soaked 4 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 Oak for Barrel aged 26 months, which will add complex flavors and lush aromatics. Each barrel was hand-racked four times then only free run juice was used bottled with techniques that ensure maximum protection for aging cellar-worthy collector caliber wines.

Tasting notes:

This 100% Cabernet Sauvignon is quite focused in flavor and firm in structure. The full-bodied wine is packed with blue and black fruit and wrapped in fine-grained tannins. Flavors of dried blueberries, blackberries, toasted oak, espresso and tobacco with a velvety textured finish.

JAMESUCKLING.COM - 92 Points



Alcohol 14.6%

pH 3.75

TA .58 g/l

Aging 26 months in 100% new French Oak