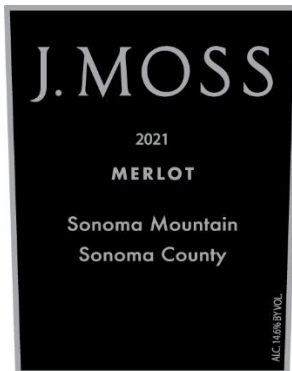


J. MOSS

2021 Sonoma Mountain Sonoma Merlot



Harvest Date

September 27, 2021

Vineyard Appellation:

Sonoma Mountain, Sonoma, CA

Varietals composition

100% Merlot

Alcohol 14.4%

pH 3.58 TA .50 g/l

Aging

28 months on 100% New
French Oak

Proprietor/Winemaker

James W. Moss

The 2019 Growing Season

The 2019 growing season in Sonoma was marked by a cool, slow start with record winter rainfall and late spring rain, which delayed bud break but helped recharge the soil. Ideal summer and fall weather, with average temperatures and extended sunshine, allowed for slow ripening and excellent flavor development, resulting in a well-balanced vintage with high natural acidity and great quality for many varietals.

Winemaking

The grapes were harvested end of September at 24 degree Brix and hand picked into ½ ton bins, gently destemmed, cold soaked at 48 degrees for 5 days to help with color and fresh fruit and fermented into open top bins. The grapes were hand punched down three times a day until dry. The wine was pressed to barrel for malolactic fermentation, racked off and put into 100% new French barrels for 28 months to ensure their complex flavors. Each barrel was hand racked four times before it was bottled.

Tasting notes

This very limited production Merlot from the Sonoma Mountain of Sonoma CA is a wine packed with a good mix of blueberry, sweet black cherry, plum and a hint of licorice. This delicious medium to full bodied wine is nicely balanced and smooth with palpable tannins and an amazing finish.