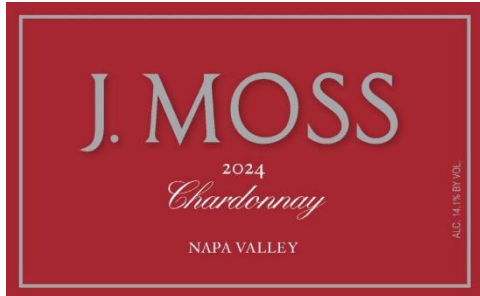


J. MOSS

2024 Chardonnay Napa Valley



Harvest Date

September 2024

Vineyard Appellation:

Napa Valley, CA

Varietals composition

100% Chardonnay

Alcohol 14.1%

RS: 1.9 g/l

pH 3.52

TA .546 g/l

Aging

French Oak – 12 mo.

Proprietor / Winemaker

James W. Moss

The 2024 Vintage

The 2024 Chardonnay is of high quality and low yield vineyards. Napa's growing season was marked by a wet winter, which set up ideal soil moisture. This was followed by 38 to 40 days of temperatures exceeding 100°F. White grapes began picking in August, while the robust Cabernet harvest lasted through mid-October. Yields were variable down 10-20% for some grapes. Winemakers successfully adapted to the heat using healthy canopy management, yielding classic Napa Valley wines noted for their power and elegance.

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 stainless steel tanks to slowly ferment to elevate the fruits and create full texture. It was then put into French Oak barrels for aging and to round out the mouthfeel and add oak flavors.

Tasting notes

The 2024 Napa Valley Chardonnay opens with an inviting bouquet of lemon peel, croissant dough, and honeysuckle, underscored by ripe stone fruit notes. Medium in weight yet generous in presence, the palate delivers a rich, velvety texture balanced by underlying mid-palate structure that keeps the wine poised and focused. Flavors of lemon bars and dried apricots unfold alongside a subtle suggestion of shortbread, while a faint touch of butter emerges on the finish. The result is polished and harmonious, combining creamy depth with freshness and lift.