J. MOSS

2025 White Blend

Chenin Blanc 76% & Viognier 24%

Harvest Date
September 2025

Vineyard Appellation:
California

Varietals composition
75% Chenin Blanc
24% Viognier

Alcohol 12.5%

RS: 4.3 g/l
pH 3.5
TA .57 g/l

Aging
Stainless Steel

Proprietor / Winemaker
James W. Moss

The 2025 Vintage

The 2025 White Blend of Chenin Blanc 76% and Viognier 24% is of high quality and low yield vineyards. Budbreak began in March due to ample winter rainfall and excellent soil moisture. Grapes grew steadily with even ripening and strong cluster development. The crush kicked off in mid-August for early whites and wrapped up by early November. Winemakers reported exceptional fruit concentration and balance, characterized by a long growing season with no major heat spikes.

Winemaking

The 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 for aging.

Tasting notes

The 2025 Chenin Blanc/Viognier opens with fragrant aromas of apricot, ripe pear, citrus blossom, and a delicate floral perfume. On the palate, it is finely balanced, showing a supple texture supported by bright, well-judged acidity. Flavors of lemon custard and orchard fruit unfold with clarity through the mid-palate, offering both richness and lift. The finish is clean, refreshing, and distinctly acid-driven, leaving a lingering impression of citrus and stone fruit freshness.

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