

Moser Scharding

Moser Scharding 2004 Cabernet Sauvignon
70% Sonoma County
30% Napa County

A true example of a “more-than-the-sum-of-its-parts” creation, this wine marries the best qualities of these two extraordinary growing regions.

The Sonoma component of this blend comes from a single vineyard located on Petrified Forest Road, northeast of Calistoga, just over the county line. It is planted to clone 337, on SO4 rootstock and produces dense, extracted wines with deep fruit character and plenty of tobacco and mocha tones. In 2004, it was harvested on the 6th of October at 24.9° Brix.

The Napa County fraction comes from a vineyard on the east side of the valley, off of Sage Canyon Road. It includes a shallow-soil “hill” section, and a section on more even terrain, with deeper soils. It is planted to clones 337, 15, and 7. The 2004 harvest took place on September 15th for the Hill section at 25.7° Brix, and the balance was harvested at 26.0° Brix on September 18th.

Alc. 14.2%

TA 5.8 g/l

pH 4.00

A full-tilt Cabernet, this wine is a study in black cherry fruit, espresso, and ripe sweet plum all enhanced by lush oak and notes of anise, cocoa, and sweet tobacco. With fine concentration and generous texture it is best appreciated when accompanied by simpler red meat and poultry preparations, so as not to obscure the wine’s wonderful character. It is also excellent with grilled portabella mushrooms, roasted winter vegetables, hearty stews, and all but the spiciest polentas, pastas, and risottos.

Moser Scharding wines are limited releases of a collaboration by winemakers Paul Moser and Rebecca Scharding Steinschriber. Paul and Rebecca have worked together producing the wines of Cartlidge & Browne for the last 9 years.