



Appellation: Russian River Valley

Blend: 100% Chardonnay

85% Aquarius Vineyard

15% JK Vineyard

Alcohol: 14.2%

TA: .58

pH: 3.6

Residual Sugar: .32

Production: 1,092 cases

Wine Description

Fresh vanilla and Asian pears highlight the aroma with under tones of nutmeg and barrel spice. The flavors are creamy and crisp all at once. The snap of Granny Smith apples and kiwi mingles with palate-coating cream and butter. The lively flavor of Key lime lingers on the finish. Serve Mossback Russian River Valley Chardonnay with lemony grilled chicken, fish tacos or fresh Thai spring rolls.

Brand Story

Mossback is an old fashioned term for farmer. The Giguiere family has had a long history of farming, and for the Mossback brand has sought fruit from some of the most renowned farmers in the Russian River Valley. Mossback also speaks to the cool weather that contributes to the unique quality of the fruit from the coastal region.

Winemaking Notes

The fruit for our Mossback Chardonnay is grown in the heart of Russian River Valley AVA. The 2012 vintage is the second from the Aquarius Vineyard; the first full year since replanting. Deciding when to pick is the most critical decision in this cool region. Patience is the key as some years the fruit does not fully mature until November giving rise to constant worry about rain and frost. When Mother Nature cooperates, we get the most intensely flavored wine around. We cold ferment 80% of this wine to preserve and enhance that crisp fruity character; we barrel ferment the remainder to add subtle oak and vanilla richness. We also blend a small amount of our Dunning Hills Chardonnay to increase complexity and add tropical notes.

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