**Appellation:** Russian River Valley

**Barrels:**
- Trust Hungarian Oak
- Ambrosia French Oak
- Ingenieux French Oak

**Alcohol:** 13.9%

**TA:** 5.48

**pH:** 3.95

**Production:** 2,900 cases

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**The Wine**
The 2016 Mossback Pinot Noir is a blend of Russian River Valley fruit sourced from growers that winemaker Dan Cederquist has worked with for over 20 years. A great cherry and ruby red color in the glass leads to inviting aromas of black cherry, cranberry, cola and vanilla. A silky entry is followed by complex layers of bright fruit flavors, fleshy plum and barrel spice. The 2016 Pinot Noir is a classic Burgundian style Pinot Noir that is well balanced and exceptionally food friendly. This wine is sure to please and will pair exceptionally well with pork and duck dishes.

**The Story**
The term MOSSBACK is an old-time expression for farmers, folks who are both connected to their roots and to the land. The Giguiere family has a strong, storied tradition of farming out here in the Dunnigan Hills, which is why we hold these folks in high regard. These wines are a nod to those men and women, who understand more than anyone the delicate relationship between vine, climate and soil.

**The Cellar**
The grapes were hand harvested in 1/2-ton bins. Part of the lots were destemmed into small fermenters where the must was chilled to 45°F for 72 hours for its “cold soak” to enhance the pretty berry and cherry aromas. The tanks were allowed to warm naturally and slowly to activate native fermentation. Once started, the tanks were pumped over several times a day to extract all the richness from the skins of the grapes without any bitter or astringent qualities. The remaining lots were destemmed into small open-top fermenters and punched down daily, by hand, to extract deep color and favors from the grapes. Both lots were pressed off at dryness and then aged in Hungarian and French oak barrels.

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