The Wine
The aromas of the 2015 Mossback Cabernet Sauvignon are an enticing mix of dusty berries, currants, leather and cigar box. The lush mouthfeel reveals layered flavors of cassis, black licorice and vanilla. The firm, full tannins lead to a silky finish. This is a rich, round, dense Cabernet that will age gracefully for several years. Pair with a big rib eye steak or a peppercorn-crusted filet mignon.

The Story
The term Mossback is an old expression for farmers, folks connected to their roots and to the land. The Giguiere family has a storied tradition of farming in the Dunnigan Hills, which is why we hold farmers in such high regard. The Mossback label is a nod to the renowned farmers of the Russian River Valley and California’s cool coastal regions, whose hard work and expertise shine through in these wines.

The Cellar
The Cabernet Sauvignon grapes were hand harvested in ½ ton bins then destemmed and crushed into small stainless steel fermenters. The must was chilled to 55 degrees for 24 hours for its “cold soak” to enhance the berry aromas, and the juice was bled from the tank to concentrate flavors. During fermentation, we pumped over the wine twice a day to enhance color stability and aromas. 10% of the crushed fruit was fermented in French oak barrels to further intensify color and flavor. Both lots were pressed off at dryness then aged 22 months in French, Hungarian and American oak barrels. The final blend contains 22% Merlot to enhance smoothness and increase the velvety structure.