Mossback Chardonnay is an elegant example of the fruit harvested on the family owned vineyards in the heart of the Russian River Valley. This wine was primarily cold-fermented to accentuate the classic characteristics of grapes grown in this cool, Sonoma County appellation. Only a small percentage of the wine was fermented and aged in oak. Aromas of pear and melon transition to lively flavors of white peach, honeydew melon and apple on the palate. The touch of barrel fermentation gives the palate a silky mouthfeel with just a hint of barrel spice on the finish. Pair this Chardonnay with grilled chicken or a decadent double cream cheese.

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
Mossback Chardonnay draws its grapes from Aquarius Vineyards, which is nestled among the flourishing pine and fir trees along the Russian River just east of Guerneville. Chardonnay from this cool climate yields low pH and high acidity creating the signature crisp, lively flavors. The wine was aged in 30% oak for a lovely creaminess that does not overwhelm the fruit flavors. We blend in a small amount of our Dunnigan Hills Chardonnay to add viscosity and lush tropical fruit flavors to the wine.

mossbackwines.com