The Wine
Mossback Chardonnay is an elegant example of fruit harvested from the Aquarius Vineyard in the heart of the Russian River Valley. This wine was primarily cold-fermented to accentuate the classic characteristics of grapes grown in the cool-climate, Sonoma County appellation. Only a small percentage of the wine was fermented and aged in oak. Beautiful floral and honeysuckle aromas lead to crisp apple and Bartlett pear flavors with just a kiss of oak in the background. This is a vibrant, crisp and lively Chardonnay with a finish that lingers with the creaminess from the French-oak aging. Pair this with oysters, ceviche or any grilled fresh seafood.

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 35% 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