Appellation: Chalk Hill
Blend:
76% Chalk Hill Cabernet Sauvignon
19% Chalk Hill Merlot
5% Dunnigan Hills Petite Sirah

Alcohol: 13.9%
TA: 5.79 g/L pH: 3.55
Production: 5,000 cases

The Wine
The aromas of the 2016 Mossback Cabernet Sauvignon are an enticing mix of dark chocolate, leather and cigar box. The flavors are revealed in layers of raspberry, dried cranberry and cedar. There are plenty of firm tannins with a hint of minerality on the finish. This is a well-structured Cabernet that will age gracefully for several years. Pair with a big rib eye steak, juicy ribs or a strong blue cheese.

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
Our Mossback cabernet sauvignon grapes were hand harvested at night, and quickly delivered to our winery. These cold grapes were 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. 20% of the crushed fruit was fermented in French oak barrels to further intensify color and flavor. Tank fermented lots were pressed off at dryness then aged 22 months in French, Fusion (European and American oak) and American oak. The barrel fermented lot was pressed off after 90 days of skin contact then returned to the same barrels they were fermented in. The final blend contains 19% Merlot and 5% Petite Sirah to enhance smoothness and increase the velvety structure.

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