



## 2010 MOSSBACK RUSSIAN RIVER VALLEY CHARDONNAY

**Appellation:** Russian River Valley

**Blend:** 100% Chardonnay

**Vineyard:** 86% Dutton Ranch Mill Station  
11% JK Vineyard  
3% Matchbook Vineyard

**Alcohol:** 13.7%

**TA:** .69

**pH:** 3.7

**Residual Sugar:** .30

**Production:** 797 cases

### Wine Description

Apples, bananas and sweet Texas pink grapefruit highlight the aroma with subtle hints of orange blossoms and caramel. Crisp green apples, fig, key lime and mango flavors dominate this wine with underlying notes of banana and butterscotch. There is a nice lingering flavor of honey and mineral. Serve this lively and juicy Chardonnay with fruit and cheese, ceviche, or calamari as an appetizer or with a main course of shellfish or fish tacos.

### Brand Story

Mossback is an old fashioned term for farmer. The Giguiere family has had a long history of farming, and for the Mossback brand has sought fruit from some of the most renowned farmers in the Russian River Valley. Mossback also speaks to the cool weather that contributes to the unique quality of the fruit from the coastal region.

### Winemaking Notes

Mossback Chardonnay is grown in the heart of Russian River Valley AVA at Dutton's Mill Station vineyard. Determining when to pick is the most critical decision to make in this cool region. Oftentimes, the fruit does not fully mature until November giving rise to constant worry about rain and frost. But when Mother Nature cooperates, we get the most intensely flavored wine around. We cold ferment 80% of this wine to preserve and enhance the zesty fruity character, and barrel ferment the remainder to add subtle oak and vanilla richness. We blend a small amount of our Dunnigan Hills Chardonnay from two of the Giguiere family vineyards to increase complexity and add tropical notes.

