



2008 CHALK HILL CABERNET SAUVIGNON

Appellation: Chalk Hill

Blend: 87% Chalk Hill Cabernet Sauvignon
10% Dunnigan Hills Syrah
3% Petit Verdot

Vineyards: 80% Sweetwater Land and Cattle Cabernet Sauvignon
7% Tim Norris Vineyard Cabernet Sauvignon
10% Matchbook Vineyard Syrah
3% Livermore Petit Verdot

Alcohol: 13.9%

TA: .64

pH: 3.63

Production: 1,100 cases

Wine Description

The 2008 Mossback Cabernet Sauvignon shows intense aromas of vanilla, barrel spices of cinnamon and clove, and black licorice. The flavors are a deliciously juicy blend of black currants, chocolate covered cherries and blackberries. This is a big, bold wine with good acidity that pairs beautifully with a variety of meals from rich pasta dishes to grilled meats.

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 ability of the fruit from the coastal region.

Winemaking Notes

The cabernet sauvignon grapes were hand harvested in ½ ton bins, then destemmed and crushed into small stainless steel fermenters. The must was chilled for 24 hours for its "cold soak" to enhance the berry aromas, and the juice was bled from the tank to concentrate flavors. The tanks were allowed to warm naturally, and slowly inoculated with a Bordeaux yeast isolate. We pumped over the wine twice a day to enhance color stability and aromas. It was pressed off at dryness then aged in a combination of French, American and Hungarian oak barrels for 26 months. The final blend contains a small percentage of syrah and petit verdot to enhance richness and structure.

