



2009 CHALK HILL CABERNET SAUVIGNON

Appellation: Chalk Hill

Blend: 77% Cabernet Sauvignon
23% Merlot

Vineyards: 46% Tim Norris Vineyard Chalk Hill Cabernet Sauvignon
31% Sweetwater Land and Cattle Chalk Hill Cabernet Sauvignon
23% Hook & Ladder Chalk Hill Merlot

Alcohol: 13.9%

TA: .64

pH: 3.59

Production: 1,200 cases

Wine Description

The 2009 Mossback Cabernet Sauvignon shows enticing aromas of chocolate covered cherries, leather and spice with notes of tobacco, smoke and crushed black pepper. The bouquet is reminiscent of walking a dusty path through a ripe blackberry patch. The flavors are velvety soft, with concentrated blackberry and black cherry with subtle pomegranate highlights. Chocolate, espresso and barrel spices of toasted malt round out the finish. Winemaker Dan Cederquist says, "This wine takes me back to my roots at Stags Leap Wine Cellars where Warren Winiarski's mantra for excellent cabs was *A velvet glove over an iron fist.*"

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 French, Hungarian and American oak barrels for 26 months. The final blend contains 23% merlot to enhance smoothness and increase the velvety structure.

