

# 2016 MIGRATION SONOMA COAST CHARDONNAY

*A gorgeous wine at a great value sourced from the finest Chardonnay vineyards in the Sonoma Coast AVA.*



**Composition:** 100% Chardonnay

**Winemaker:** Dana Epperson

**Appellation:** Sonoma Coast

**Winemaking & Sourcing:** To craft our flagship Chardonnay, this exploration took us to Sonoma Coast, where fog cools the vines that grow in the region's Goldridge sandy loam soils. Reflecting this world-class terroir, this vibrant and sophisticated Chardonnay is sourced from exceptional vineyards including Dutton Ranch, Bellflower, Charles Heintz and Olivet Lane.

**Key Accolades:** v16 90 Pts., *Wine Spectator*. v15 90 Pts., *Wine Advocate*. v15 90 Pts., *Wine Enthusiast*. v14 91 Pts., *Wine Review Online*., v13 91 Pts., *Wine & Spirits*.

**UPC:** 669576 01891 0

**SCC/Case Code:** 20 669576 01891 4

**TTB Approval:** 17137-001-000755

**Alcohol:** 14.1%

**Market Trends/Opportunity:** Chardonnay \$25+ SRP category is +8% vs. PY.

**Availability:** National

**SRP:** \$40

**Tasting Notes:** Both lush and graceful, this wine begins with layered aromas of apple, pear, graham cracker pie crust and sweet baking spices. The orchard fruit notes are echoed on the palate, where they mingle with hints of honey, vanilla and seamlessly integrated French oak. The wine strikes a lovely balance between bright acidity and a supple flowing texture as it glides to a long, focused finish.

**Recommended Pairings:** Roasted Free-Range Chicken, Lobster, Scallops, Carmody & Monterey Jack Cheeses, Pommes Frites.

**Marquee Accounts:** Vino Volo, Cole's Chop House, Auberge du Soleil, Dry Creek Kitchen, Mustard's, Lahaina Grill.

**Formats Available:** 750ml