

2017 MIGRATION SONOMA COAST CHARDONNAY

Key Accolades

v17 92 Pts., *Wine Spectator*. v17 91 Pts., *Jeb Dunnock*.

Tasting Notes

Both luscious and graceful, this wine reveals enticing aromas of honey, apple and pear. The orchard fruit is echoed on the palate, where it mingles with seamlessly integrated French oak that adds hints of vanilla and baking spice to a bright, lingering finish.

SRP: \$40

Production & Technical Data

Variety: 100% Chardonnay	UPC: 669576 01891 0
Appellation: Sonoma Coast	Aging & Oak: 10 months 100% French Oak 35% new oak, 65% neutral oak 75% Malolactic Fermentation
Harvest Dates: August 27 – October 5	Fermentation: 16 to 24 days at 55-60°F
Inaugural Vintage: 2008	pH: 3.60 TA : 5.40 g/L
Format Available: 750 mL	Alcohol: 14.1%

