

# 2017 MIGRATION SONOMA COAST PINOT NOIR

---

## Key Accolades

v17 92 Pts., *PinotFile*. v17 90 Pts., *Wine Spectator*.

## Tasting Notes

Embodying the cool-climate essence of California's famed Sonoma Coast this wine offers lovely texture and tension and generous fruit. On the palate, alluring layers of blackberry, raspberry and cranberry mingle with hints of forest floor and subtle toasty oak, carrying the wine to a rich and polished finish.

**SRP: \$42**

## Production & Technical Data

|  |   |
|--|---|
| Variety: 100% Pinot Noir                   | UPC: 669576 018897  |
| Appellation: Sonoma Coast                  | Aging & Oak: 10 months   100% French Oak   40% new oak, 60% neutral oak |
| Harvest Dates:<br>September 27 - October 2 | Fermentation: 10 to 14 days at 85°F                                     |
| Inaugural Vintage: 2001                    | pH: 3.63      TA : 5.60 g/L   |
| Format Available: 375 mL,<br>750 mL        | Alcohol: 14.2%  |

