

2019 MIGRATION SONOMA COAST CHARDONNAY

Key Accolades

v19 92 Pts., *Jeb Dunnock*.

Tasting Notes

Lush, alluring and beautifully balanced, this wine displays lovely stone fruit aromas, along with hints of apple and citrus. On the palate, subtle notes of French-oak-inspired vanilla and baking spice complement the generous fruit, with a beam of cool-climate acidity providing poise and finesse.

SRP: \$42

Production & Technical Data

Variety: 100% Chardonnay	UPC: 669576 01891 0
Appellation: Sonoma Coast	Aging & Oak: 10 months 100% French Oak 35% new oak 75% Malolactic Fermentation
Inaugural Vintage: 2008	pH: 3.52 TA : 0.62 g/100ml
Format Available: 750 mL	Alcohol: 14.2%

