

2021 MIGRATION SONOMA COAST CHARDONNAY

Key Accolades

v21 93 Pts., *James Suckling*.

Tasting Notes

Beautifully poised and shimmering with racy acidity, this enticing Chardonnay draws you in with aromas evocative of honeycomb, Fuji apple, nectarine and sweet citrus. On the palate it is impeccably balanced, with a lush, supple texture that frames the bright citrus and custard flavors as they glide to a silky and energetic finish.

SRP: \$44

Production & Technical Data

Variety: 100% Chardonnay	UPC: 669576 01891 0
Appellation: Sonoma Coast	Aging & Oak: 10 months 100% French Oak 34% new oak 75% Malolactic Fermentation
Inaugural Vintage: 2008	pH: 3.38 TA : 0.53 g/100ml
Format Available: 750 mL	Alcohol: 14.2%

