The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly

MIGRATION^{*}

2021 SONOMA COAST PINOT NOIR

Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions highlighting lush fruit, bright acidity and impeccably balanced oak. This dedication has taken us to the storied vineyards of California's Sonoma Coast, where clockwork fog and Goldridge sandy loam soils have contributed to a Pinot Noir with beautiful high-tone red fruit flavors of cherry, cranberry and strawberry and enticing hints of orange-cinnamon spice.

VINTAGE NOTES

With just 50% of our average rainfall to start the season we took proactive measures in our vineyards, including early suckering and pruning, careful cover crop management and targeted irrigation to ensure healthy vines. Spring and summer brought mild-to-warm temperatures that allowed the grapes to ripen slowly and evenly, resulting in early flavor development at lower Brix with high acidity. To achieve balanced acids with even more flavor development we waited patiently until September 1st to begin our Chardonnay harvest and completed our last Pinot Noir pick on October 2nd. The resulting wines offer ideal ripeness, supple textures and beautifully concentrated flavors.

WINEMAKING NOTES

This classy and poised Pinot Noir displays an array of dark berry notes, including raspberry, blackberry, blueberry, and ripe cherry, along with a hint of baking spices. Balanced tension and refined tannins on the palate make the wine both elegant and effortlessly delicious, with subtle flavors of cedar and cassis lingering on the finish.

WINEMAKING

APPELLATION Sonoma Coas	
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VINEYARDS Running Creek, Thomas, Ross, Marshall, Goff

VARIETAL 100% Pinot Noir COMPOSITION

OAK & AGING Aged 10 months in 100% French oak

36% new, 64% neutral

KEY COOPERS ALCOHOL 14.2% François Frères, Rousseau, Gillet, Damy, Boutes

FERMENTATION Small lot open top fermentations, 4 days of PΗ 3.62

cold soak, daily punch downs

CLONES Pommard, 115, 667, 113, Calera, 777, 828 ACIDITY 0.54 g/100 ml

SOILS Goldridge sandy loam, Yolo series

