

2022 MIGRATION SONOMA COAST CHARDONNAY

Key Accolades

v21 93 Pts., *James Suckling*. v21 92 Pts., *Wine Enthusiast*.
v21 93 Pts., *Wine Review Online*. v21 90 Pts., *Jeb Dunnuck*.

Tasting Notes

This dynamic and beautifully balanced Chardonnay offers aromas of pear, Fuji apple, brioche, lemon zest, toasted hazelnuts and orange blossom. On the palate, zesty citrus flavors are framed by energetic cool-climate acidity, with hints of crème brûlée and sweet baking spice emerging on the long, refreshing finish.

Production & Technical Data

SRP: \$44

VARIETAL COMPOSITION

100% Chardonnay

APELLATION

Sonoma Coast

AGING & OAK

10 months | 100% French Oak | 37% new oak | 75% Malolactic Fermentation

INAUGURAL VINTAGE

2008

ALCOHOL

14.2%

pH

3.48

TA

6.1 g/L

FORMATS AVAILABLE

750 mL

UPC

669576 01891 0

