

2023 MIGRATION SONOMA COAST PINOT NOIR

Key Accolades

v22 93 Pts., *James Suckling*. v22 90 Pts., *Jeb Dunnock*.

Tasting Notes

Both refined and expressive, this Pinot Noir reveals alluring aromas of dark cherry, berry compote and forest floor with a hint of Christmas spice. On the palate, elegant tannins and a supple structure frame flavors of tart cherry, while a touch of spice adds depth to the smooth, lingering finish.

Production & Technical Data

SRP: \$46

VARIETAL COMPOSITION

100% Pinot Noir

APPELLATION

Sonoma Coast

AGING & OAK

10 months | 100% French Oak | 40% new oak, 60% neutral

INAUGURAL VINTAGE

2001

ALCOHOL

14.2%

pH

3.59

TA

5.6 g/L

FORMATS AVAILABLE

375 mL, 750 mL

UPC

669576 018897

