

MIGRATION®

2019 SONOMA COAST CHARDONNAY

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 layers of ocean fog cool the vines that grow in the famous Goldridge sandy loam soils. Reflecting this world-class terroir, this vibrant and sophisticated Chardonnay combines white flower aromatics with enticing lemon custard and stone fruit flavors.

VINTAGE NOTES

2019 was an amazing year for cool-climate varieties. With plentiful spring rains, the growing season got off to a great start, especially for our dry-farmed Running Creek Estate. The season continued to provide ideal conditions, with cooler spring weather, moderate summer temperatures, and warm days in the runup to harvest. We picked each vineyard exactly when we wished, resulting in bright, crisp Chardonnays with pure, elegantly delineated flavors and vibrant and concentrated Pinot Noirs with silky, refined tannins.

WINEMAKING NOTES

This beautifully aromatic Chardonnay offers alluring aromas of Fuji apple, peach and lemon custard, as well as French oak-inspired hints of graham cracker, vanilla and sweet baking spices. On the palate, a bright, energetic acidity adds to the poise and purity of the citrus and orchard fruit flavors, while an undercurrent of creamy richness carries the wine to a long, supple finish.

WINEMAKING

APPELLATION	Sonoma Coast
SUB-APPELLATIONS	Russian River Valley and Green Valley
VARIETAL COMPOSITION	100% Chardonnay
OAK PROFILE & AGING	100% Barrel Fermentation and 35% New French oak
MALOLACTIC FERMENTATION	75%
ALCOHOL	14.2%
PH	3.52
ACIDITY	0.62 g/100 ml



THE DUCKHORN PORTFOLIO

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