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

MIGRATION^{*}

2021 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

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

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.

WINEMAKING

RESIDUAL

SUGAR

APPELLATION	Sonoma Coast		
VINEYARDS	Running Creek, Dutton Ranch, Jewell Vineyard, Kiser (Sangicamo), Keefer Ranch		
VARIETAL COMPOSITION	55% estate fruit 100% Chardonnay		
FERMENTATION & AGING	Aged 10 months in 100% French oak 34% new, 66% neutral	ALCOHOL	14.2%
MALOLACTIC FERMENTATION	75%	PH	3.38
KEY COOPERS	Francois Freres, Leroi, Tonnellerie O, Rousseau, Cadus, Damy	ACIDITY	0.53 g/100 ml



Dry