

MIGRATION[®]

2017 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.

In the Vineyards

2017 offered idyllic growing conditions with plentiful winter and spring rains, which led to an excellent fruit set. While the summer was warm, with occasional heat spikes, healthy canopies and thoughtful pruning provided ideal dappled sunlight on the vines. Just as our Chardonnay and Pinot Noir were achieving ideal ripeness, a major heat event hit the valley. The result was an extremely brisk harvest with long nights of hand-picking and days full of sorting, destemming and pressing. While the pace of harvest was challenging, the fruit came in beautifully, fermented flawlessly and yielded wines with vibrant fruit and lovely acidity.

Comments from the Winemaker

Embodying the cool-climate essence of California's famed Sonoma Coast this wine offers lovely texture and tension and generous fruit. On the palate, alluring layers of blackberry, raspberry and cranberry mingle with hints of forest floor and subtle toasty oak, carrying the wine to a rich and polished finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Sonoma Coast

Harvest Dates: September 1 – October 2

Average Sugar at Harvest: 24.8° Brix

Cooperage

100% French oak

Barrel Aging: 10 months

40% new oak, 60% neutral

Production and Technical Data

Alcohol: 14.2%

0.56 g/100 ml titratable acidity

10-14 days fermentation at 85°F

pH: 3.63