

2017 MIGRATION SONOMA COAST CHARDONNAY

Key Accolades

v17 92 Pts., *Wine Spectator*. v17 91 Pts., *Jeb Dunnuck*.
v16 90 Pts., *Wine Spectator*. v16 93 pts., *Wine Review Online*.

Tasting Notes

Both luscious and graceful, this wine reveals enticing aromas of honey, apple and pear. The orchard fruit is echoed on the palate, where it mingles with seamlessly integrated French oak that adds hints of vanilla and baking spice to a bright, lingering finish.

SRP: \$40

Production & Technical Data

Variety: 100% Chardonnay Average Sugar at Harvest : 24.9° Brix

Appellation: Sonoma Coast Aging & Oak: 10 months | 100% French Oak | 35% new oak, 65% neutral oak | 75% Malolactic Fermentation

Harvest Dates: August 27 – October 5 Fermentation: 16 to 24 days at 55-60°F

Inaugural Vintage: 2008 pH: 3.60 TA : 5.40 g/L

Format Available: 750 mL Alcohol: 14.1%

