

2017 MIGRATION SONOMA COAST PINOT NOIR

Key Accolades

v17 92 Pts. *PinotFile*.

v16 94 Pts. *James Suckling*. v16 90 Pts. *Wine Spectator*.

Tasting Notes

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.

SRP: \$42

Production & Technical Data

Variety: 100% Pinot Noir Average Sugar at Harvest : 24.8° Brix

Appellation: Sonoma Coast Aging & Oak: 10 months | 100% French Oak | 40% new oak, 60% neutral oak

Harvest Dates: Fermentation: 10 to 14 days at 85°F
September 27 - October 2

Inaugural Vintage: 2001 pH: 3.63 TA : 5.60 g/L

Format Available: 375 mL, Alcohol: 14.2%
750 mL

