

# MIGRATION<sup>®</sup>

## 2014 RUSSIAN RIVER VALLEY CHARDONNAY – SEARBY VINEYARD

Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions to create wines that highlight lush fruit, bright acidity and impeccably balanced oak. Planted in 1972, Searby is one of the Russian River Valley's great hillside vineyards. This wine was made from a block of Searby's coveted old-vine Rued clone. Grown in sandy loam soils, these dry-farmed vines produce very small crops of intensely aromatic Chardonnay. The result is a fresh and focused wine that balances citrus, passion fruit, lemon blossom and lychee notes, with crisp, elegant acidity.

### IN THE VINEYARD

The 2014 growing season got off to a fast start, with the vines awaking early in spring. Though drought conditions continued throughout California, moderate summer weather and a lack of any long-term heat spikes allowed us to avoid any issues. The steady weather contributed to ideal even ripening, and our first pick came into the winery in early August - one of our earliest starts on record. By the time the first rains arrived in late September, harvest was essentially complete. As a result, for the third straight year, the quality of the harvest was exceptional.

### COMMENTS FROM THE WINEMAKER

The 2014 vintage has delivered a classic expression of Searby Vineyard Chardonnay, with a unique and expressive floral aromatic profile that includes notes of honeysuckle and peach blossom, along with layers of Gravenstein and Fuji apples. On the palate, the wine is full and giving with flavors of passion fruit and juicy apple, all framed by good acidity and a touch of toasty oak.

### VARIETAL CONTENT

100% Chardonnay

### HARVEST INFORMATION

Harvest Date: September 27, 2014  
Average Sugar at Harvest: 23.5° Brix  
1 Vineyard Harvested

### COOPERAGE

100% Barrel Fermentation  
90% French Oak  
35% New Oak, 55% Second Vintage, 10% Stainless Steel  
Barrel Aging: 10 Months

### TECHNICAL DATA

75% Malolactic  
Alcohol: 13.5%  
0.62 g/100 ml titratable acidity  
pH: 3.40

Bottled: August 2015  
Release Date: February 2016