

MIGRATION[®]

2014 RUSSIAN RIVER VALLEY PINOT NOIR – DUTTON RANCH

Since our first vintage in 2001, Migration has developed a refined and compelling style that balances vibrancy and finesse. Defined by the idea of movement, Migration is dedicated to going beyond our Anderson Valley origins and exploring Pinot Noir and Chardonnay from the finest cool-climate winegrowing regions. This exploration has taken us to the hillsides of Dutton Ranch in the heart of Green Valley - the coolest and foggiest part of the Russian River Valley. At Dutton Ranch, ideal Goldridge soils, and a mix of elite clones, produce a complex and aromatically driven wine with bright cherry, cranberry and red raspberry layers, supported by beautiful acidity and sophisticated notes of Asian spice and earth.

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

This wine displays complex and alluring aromas of Rainier cherry, cranberry, cinnamon, sage and fresh-baked pie crust. On the palate it is pure and poised, with sweet cherry and cranberry layers that echo the aromas, as well as deeper notes of black tea and earth. Impeccably balanced, with a bright, precise structure, it glides to a long, fruitful finish.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Harvest Dates: September 5 – 23, 2014
Average Sugar at Harvest: 24.5° Brix
3 Vineyards Harvested

COOPERAGE

100% French Oak
40% New Oak, 60% Second Vintage
Barrel Aging: 10 Months

TECHNICAL DATA

Alcohol: 14.5%
0.46 g/100 ml titratable acidity
pH: 3.78
Bottled: August 2015
Release Date: March 2016

