

MIGRATION[®]

2017 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

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

Once again, the famed Dutton Ranch has yielded a dark and alluring Pinot Noir with mesmerizing aromas of blackberry, black cherry and earthy forest floor. The dark berry elements are echoed on the palate, where they mingle with vibrant red fruit flavors and a broad, mouthcoating texture that glides to a lingering finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Russian River Valley

Harvest Date: September 2 – 20

Average Sugar at Harvest: 24.6° Brix

Cooperage

100% French oak

Barrel Aging: 10 months

40% new oak, 60% neutral

Production and Technical Data

Alcohol: 14.2%

0.60 g/100 ml titratable acidity

10-14 days fermentation at 85°F

pH: 3.57