

# MIGRATION<sup>®</sup>

## 2014 Santa Maria Valley Chardonnay – *Bien Nacido Vineyards*

Highlighting lush, layered flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. Established in 1973, Bien Nacido has earned a reputation as one of California's premier vineyards. Our prized blocks include original 1973 plantings, as well as vines planted in 1991. Grown in soils with abundant limestone, these older vines produce a gorgeous Chardonnay with complex minerality, a lovely texture and multilayered citrus and orange blossom flavors.

### **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**

For our debut vintage of Chardonnay from the famed Bien Nacido Vineyard, aromas of fresh Braeburn and Granny Smith apples dominate the nose, supported by enticing hints of citrus blossom and crushed limestone. On the palate, this wine builds on an exquisite mineral-driven foundation, with layers of ripe Fuji apple and Key lime pie supported by a touch of toasty oak and a bright acid profile.

### **Varietal Content**

100% Chardonnay

### **Harvest Information**

Harvest Date: September 3

Average Sugar at Harvest: 23° Brix

### **Winemaking**

90% French oak, 10% stainless steel

35% new oak, 55% second vintage

Barrel Aging: 10 months

75% malolactic fermentation

### **Technical Data**

Alcohol: 13.5%

0.63 g/100 ml titratable acidity

pH: 3.28