

MIGRATION[®]

2016 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 California drought continued with winter temperatures ranging from 5 to 10 degrees warmer than average, which resulted in rapid vine growth. Come spring, the temperature fell, and a coastal fog layer arrived like clockwork every morning, in the Santa Maria Valley. While a cool May produced a smaller fruit set than average, a mildly warm summer and slightly cool August allowed for ideal hangtime, yielding small and concentrated berries with delicious varietal character.

Comments from the Winemaker

Fragrant and inviting, this delicious cool-climate Chardonnay begins with bright aromas of lemon, apple and orange blossom. On the palate, it is vibrant and crisp, with pure fruit flavors underscored by refreshing acidity and a mouthwatering texture that glides to a long, focused finish.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Santa Maria Valley

Harvest Date: September 8

Average Sugar at Harvest: 24.8° Brix

Cooperage

100% French oak

35% new oak, 65% neutral

Barrel Aging: 10 months

75% malolactic fermentation

Production and Technical Data

Alcohol: 14.1%

0.64g/100 ml titratable acidity

16-24 days fermentation at 55-60°F

pH: 3.27