The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly

MIGRATION

CHARDONNAY

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2019 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.

VINTAGE NOTES

On the Central Coast, cooler summer temperatures with no major heat events ensured a long growing season and abundant hangtime, leading to perfect ripeness and flavor development in the grapes. Lower-than-average yields and smaller berries resulted in incredibly rich and concentrated wines, with our Central Coast reds possessing amazing color, bright acids and deep, lush flavors, and our whites displaying beautiful brightness and sophisticated citrus and stone fruit layers.

WINEMAKING NOTES

The 2019 growing season produced a rich and radiant Chardonnay from the famed Bien Nacido Vineyard, with layers of ripe pear, lime and citrus blossom, as well as a sophisticated undercurrent of zesty minerality. On the palate, bright acidity and subtle hints of vanilla and caramel from French oak aging add poise and nuance, drawing the wine to an impeccably balanced finish.

WINEMAKING

APPELLATION Santa Maria Valley

VINEYARD Bien Nacido Vineyards

VARIETAL 100% Chardonnay

COMPOSITION

OAK PROFILE & AGING Hand harvested and whole cluster pressed cold to tank, racked to barrel for

cool barrel fermentation on lees.

Bâttonage for 2 months and barrel aged for 10 months on 35% new French

KEY COOPERS François Frères, Rousseau, Damy

SOILS Clay Loam and Franciscan Shale

ALCOHOL 13.9%

ΡН 3.65

ACIDITY 0.66 g/100 ml

THE DUCKHORN PORTFOLIO



