

MIGRATION[®]

2010 SANTA MARIA VALLEY CHARDONNAY – DIERBERG VINEYARD

Migration is dedicated to crafting Chardonnay and Pinot Noir from the finest cool-climate winegrowing regions to create wines that highlight lush fruit, bright acidity and impeccably balanced oak. Located atop a mesa overlooking the Santa Maria River, Dierberg Vineyard has emerged as one of Santa Maria Valley's great Chardonnay sites. Grown in sandy soils, Dierberg's meticulously farmed vines face the full force of the winds that sweep off the Pacific, producing low yields of concentrated Chardonnay. The result is a wine with length and force that is highlighted by bright acidity and beautiful peach, nectarine and white flower aromatics.

IN THE VINEYARD

Though the beginning of the growing season was cold and wet, we had a successful bloom and set. Because the cool weather continued into summer, we applied extensive canopy management and vineyard floor cultivation, with little-to-no irrigation. After heat spikes in late August and early September, the end of the season was nice and temperate, and we were able to harvest ripe, high-quality fruit before any rain events. Despite its challenges, 2010 proved excellent for cool-climate winegrowing, delivering elegant wines with depth of flavor and superb balance at relatively low Brix.

COMMENTS FROM THE WINEMAKER

This is an intense and alluring Chardonnay, with a smooth, creamy mid-palate, excellent acidity and a long expressive finish. The aromas are bright and inviting, with layers of orange blossom, anise and Granny Smith apple. These elements are echoed on the palate, where they are joined by lush tropical notes of fresh-cut pineapple that carry through to a satisfying finish.

VARIETAL CONTENT

100% Chardonnay

HARVEST INFORMATION

Harvest Dates: October 1, 2010
Average Sugar at Harvest: 24.5° Brix
1 Vineyard Harvested

COOPERAGE

100% Barrel Fermentation
100% French Oak
35% New Oak, 65% Second Vintage
Barrel Aging: 10 Months

TECHNICAL DATA

100% Malolactic
Alcohol: 14.5%
0.60 g/100 ml titratable acidity
pH: 3.43

Bottled: July 2011
Release Date: March 2012

Tel: (707) 895-3202 www.migrationwine.com

DUCKHORN WINE COMPANY