MIGRATION'

2013 SANTA MARIA VALLEY CHARDONNAY DIERBERG VINEYARD

Migration is dedicated to crafting Chardonnay and Pinot Noir from the finest coolclimate 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.

COMMENTS FROM THE WINEMAKER

This lithe and lovely wine offers rich citrus and stone fruit aromas of lemon custard, nectarine and lime zest, as well as a subtle note of toasted hazelnut. On the palate, vibrant acidity gives energy to flavors of lemon, lime, citrus blossom and honeydew melon that carry through to a focused finish with a hint of oaky spice.

VARIETAL CONTENT

100% Chardonnay

HARVEST INFORMATION

Harvest Dates: September 12, 2013 Average Sugar at Harvest: 23.5° Brix 1 Vineyard Harvested

COOPERAGE

90% Barrel Fermentation, 10% Stainless Steel 100% French Oak 35% New Oak, 55% Second Vintage Barrel Aging: 10 Months

TECHNICAL DATA

75% Malolactic Alcohol: 14.5% 0.53 g/100 ml titratable acidity pH: 3.48

Bottled: July 2014 Release Date: February 2015

