

MIGRATION[®]

2015 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.

Comments from the Winemaker

Once again, Dierberg has yielded a dazzling Chardonnay with enticing aromas of fresh citrus blossom, peach and apricot. Though silky and rich on the entry, excellent acidity adds brightness and energy to the palate, where flavors of key lime and lemon custard mingle with hints of sweet tarts and sea mist.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Santa Maria Valley

Harvest Date: August 15

Average Sugar at Harvest: 24.3° Brix

Winemaking

90% French oak, 10% stainless steel

30% new oak, 60% neutral

Barrel Aging: 10 months

75% malolactic fermentation

Production and Technical Data

Alcohol: 14.1%

0.65g/100 ml titratable acidity

16-24 days fermentation at 55-60°F

pH: 3.32