

MIGRATION[®]

2016 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

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

Vivid and alluring, this lovely wine begins with aromas of citrus, white flowers, Honeycrisp apple and pear, as well as hints of vanilla from aging in French oak. On the palate, Dierberg's signature racy acidity adds poise and definition, framing the citrus and orchard fruit flavors, and carrying the wine to a long, refreshing finish.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Santa Maria Valley

Harvest Date: September 6

Average Sugar at Harvest: 23.7° Brix

Cooperage

100% French oak

35% new oak, 65% neutral

Barrel Aging: 10 months

75% malolactic fermentation

Production and Technical Data

Alcohol: 14.1%

0.55g/100 ml titratable acidity

16-24 days fermentation at 55-60°F

pH: 3.29