MIGRATION®

2017 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 Vineyards

2017 offered idyllic growing conditions with plentiful winter and spring rains, which led to an excellent fruit set. While the summer was warm, with occasional heat spikes, healthy canopies and thoughtful pruning provided ideal dappled sunlight on the vines. Just as our Chardonnay and Pinot Noir were achieving ideal ripeness, a major heat event hit the valley. The result was an extremely brisk harvest with long nights of hand-picking and days full of sorting, destemming and pressing. While the pace of harvest was challenging, the fruit came in beautifully, fermented flawlessly and yielded wines with vibrant fruit and lovely acidity.

Comments from the Winemaker

This beautiful expression of cool-climate Chardonnay offers enticing aromas of citrus, orange zest and white flowers. On the palate, luxurious flavors of pear and orange are framed by refreshing acidity that draws the wine to a bright, lingering finish.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Santa Maria Valley
Harvest Date: September 13
Average Sugar at Harvest: 22.6° Brix

Cooperage

100% French oak
Barrel Aging: 10 months
35% new oak, 65% neutral
75% malolactic fermentation

Production and Technical Data

Alcohol: 14.1%
0.55 g/100 ml titratable acidity
16-24 days fermentation at 55-60°F
pH: 3.47