MIGRATION

2018 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.

VINTAGE NOTES

The 2018 growing season in Santa Barbara County provided a summer that alternated between mild and warm, with a cool autumn that allowed the grapes to remain on the vine until they reached ideal ripeness. While the quality of the grapes was phenomenal, our overall yields for Chardonnay and Pinot Noir were down due to the extremely small size of the clusters and berries. The majority of our fruit was harvested in late September, yielding wines with beautifully balanced acidity, exceptional weight and texture, and complex varietal flavors. Overall, it was a fantastic harvest and an absolutely stellar vintage.

WINEMAKING NOTES

Located just 13 miles from the Pacific Ocean, Dierberg Vineyard has produced a radiant and aromatic cool-climate Chardonnay, with layers of orange, pear and honeysuckle framed by refreshing acidity that carries the wine to a long, mineral-rich finish.

WINEMAKING

appellation	Santa Maria Valley		
v i n e y a r d	Dierberg Vineyard		
varietal composition	100% Chardonnay	alcohol	13.9%
oak profile & aging	Aged 10 months in 100% French oak 38% new	рH	3.30
key coopers	Cadus, François Frères, Rousseau	a c i d i t y	0.61g/100ml
selection	6 barrel selection	malolactic fermentation	75%
soils	Sandy loam		
clones	Clone 15		