The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

MIGRATION^{*}

2023 RUSSIAN RIVER VALLEY CHARDONNAY DUTTON RANCH-JEWELL VINEYARD

Highlighting lush flavor, bright a cidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate wine growing regions. Located in the coolest part of the Russian River Valley, and farmed by the legendary Dutton family, we have been fortunate to work with Jewell Ranch for over a decade. Offering lovely depth and texture, enticing white flower aromas and vibrancy layers of honeysuckle, lemon chiffon and apple, this is a bright and captivating expression of cool-climate Chardonnay.

VINTAGE NOTES

The 2023 growing season began with a cool, wet winter followed by a cool-to-moderate spring. This delayed budbreak and bloom in many regions, especially the Green Valley, Petaluma Gap and Carneros AVA's, with some vineyards two-to-four weeks behind average. We harvested our first Russian River Valley Pinot Noir on September 14th and slowly progressed from north to south, harvesting Pinot Noir and some Chardonnay's in early October. After a miraculous series of short heat waves that pushed the grapes to ripeness, we began harvesting Chardonnay in earnest and concluded harvest on October 27th. Viticultural practices were key to success in 2023, including crop adjustments and leafing to increase sun exposure and ensure ideal ripeness. Our diligence paid off, with red wines showcasing concentrated flavors, excellent textures and deep hues and whites presenting delicate, fresh aromatics and vibrant acidity.

WINEMAKING NOTES

This expressive Chardonnay displays aromas of white peach, apricot and beeswax, underscored by subtle flint and vanilla. The light, refreshing palate offers well-integrated phenolics and a broad texture, giving way to a smooth, satisfying finish with hints of orchard fruit and minerality.

WINEMAKING

Russian River Valley APPELLATION

VINEYARDS 100% Dutton Ranch - Jewell Vineyard

VARIETAL COMPOSITION 100% Chardonnay

FERMENTATION & AGING Aged 10 months in 100% French oak

36% new, 64% neutral

KEY COOPERS Damy, Rousseau, François Frères, Leroi

ALCOHOL 14.2%

ΡН 3.54

ACIDITY 0.59 g/ 100 ml

MALOLACTIC 100% FERMENTATION

RESIDUAL SUGAR Dry



