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

**MIGRATION** 

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## 2023 CARNEROS CHARDONNAY EL VEREDICTO VINEYARD

Highlighting lush, layered flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. Located by our beautiful winery in Carneros, El Veredicto (The Verdict) Vineyard is named in honor of Judge Stanly, who owned the property in the 1800s. Shaped by wind and fog off San Pablo Bay, this graceful Chardonnay offers enticing layers of apple, citrus and sea spray minerality.

### 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 graceful Chardonnay offers enticing aromas of ripe pear, Fuji apple, vanilla and a touch of crème brûlée. On the palate, vibrant flavors of tangerine and crisp Granny Smith apple unfold, framed by bright acidity. Hints of baking spice and a broad, balanced texture lead to a long, satisfying finish that leaves a lasting impression.

### WINEMAKING

APPELLATION Carneros ALCOHOL 14.2%

VINEYARD El Veredicto Vineyard 3.46

VARIETAL 100% estate Chardonnay ACIDITY 0.60 g/100 ml COMPOSITION

FERMENTATION Aged 10 months in 100% French oak

& AGING 38% new, 62% neutral

KEY COOPERS Damy, François Frères, Tremeaux, Leroi

MALOLACTIC 100%

FERMENTATION

RESIDUAL

SUGAR



