

MIGRATION[®]

2010 SONOMA COAST CHARDONNAY – CHARLES HEINTZ 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. Since being planted in 1982, Charles Heintz Vineyard in Green Valley has emerged as a legendary site for world-class Chardonnay. Located atop the second ridge inland from the Pacific at an elevation of 900 feet, Heintz is a warmer vineyard in a very cool winegrowing region. This unique combination creates a gracefully balanced wine that combines the richness and intensity of perfectly ripened old vine fruit with the structure and acidity of great Sonoma Coast winegrowing.

IN THE VINEYARD

Though the beginning of the growing season was cold and wet, we had a successful bloom and set. Because the cool weather continued into summer, we applied extensive canopy management and vineyard floor cultivation, with little-to-no irrigation. After heat spikes in late August and early September, the end of the season was nice and temperate, and we were able to harvest ripe, high-quality fruit before any rain events. Despite its challenges, 2010 proved excellent for cool-climate winegrowing, delivering elegant wines with depth of flavor and superb balance at relatively low Brix.

COMMENTS FROM THE WINEMAKER

This vintage shows why we love Heintz's older Chardonnay vines and their ability to produce a wine that is complex and concentrated while still being elegant. Though the flavors are intense, offering rich layers of fresh pear, baking spice, toasted bread and crème brûlée, this wine is deceptively light on its feet. While it offers abundant near-term enjoyment, it is also full of cellaring promise.

VARIETAL CONTENT

100% Chardonnay

HARVEST INFORMATION

Harvest Dates: October 16 – October 20, 2010

Average Sugar at Harvest: 24.1° Brix

1 Vineyard Harvested

COOPERAGE

100% Barrel Fermentation

100% French Oak

35% New Oak, 65% Second Vintage

Barrel Aging: 10 Months

TECHNICAL DATA

75% Malolactic

Alcohol: 13.6%

0.52 g/100 ml titratable acidity

pH: 3.69

Bottled: July 2011

Release Date: March 2012

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DUCKHORN WINE COMPANY