

# MIGRATION<sup>®</sup>

## 2014 SONOMA COAST CHARDONNAY – CHARLES HEINTZ VINEYARD

Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions highlighting lush fruit, bright acidity and impeccably balanced oak. Since 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

The 2014 growing season got off to a fast start, with the vines awaking early in spring. Though drought conditions continued throughout California, moderate summer weather and a lack of any long-term heat spikes allowed us to avoid any issues. The steady weather contributed to ideal even ripening, and our first pick came into the winery in early August - one of our earliest starts on record. By the time the first rains arrived in late September, harvest was essentially complete. As a result, for the third straight year, the quality of the harvest was exceptional.

### COMMENTS FROM THE WINEMAKER

Once again, Charles Heintz Vineyard has struck a beautiful balance between intensity and elegance. On the nose, aromas of ripe peach and nectarine give way to pear and citrus, as well as a toasty hint of piecrust. The palate is equally complex and layered, with lots of ripe orchard fruit flavors and an almost honeyed richness. Throughout, lingering acidity and a perfect touch of new French oak add to this wine's lovely structure.

### VARIETAL CONTENT

100% Chardonnay

### HARVEST INFORMATION

Harvest Dates: September 26, 2014  
Average Sugar at Harvest: 23.9° Brix  
1 Vineyard Harvested

### COOPERAGE

90% Barrel Fermentation  
90% French Oak  
35% New Oak, 55% Neutral, 10% Stainless Steel  
Barrel Aging: 10 Months

### TECHNICAL DATA

75% Malolactic  
Alcohol: 13.5%  
0.57 g/100 ml titratable acidity  
pH: 3.44

Bottled: August 2015  
Release Date: March 2016