MIGRATION'

2015 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

2015 provided another banner year for Chardonnay and Pinot Noir in the Russian River Valley and throughout California. While warm winter weather led to an extremely early budbreak, a cooldown in spring resulted in some shatter, which in turn lowered yields. While the early budbreak led to one of our earliest harvests on record, because the season started so early, the grapes still had ample time to achieve ideal ripeness. Just as important, the somewhat smaller crop combined with ideal even weather during ripening yielded wines with exceptional concentration, as well as beautiful poise and fruit purity.

Comments from the Winemaker

Seamlessly balancing intensity with elegance, this wine displays lovely layers of peach, ripe apricot and grapefruit, along with subtle notes of creamy French oak. A classic expression of Heintz Vineyard, it is both generous and graceful on the palate with just the right amount of acidity to add lift and length to the finish.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Sonoma Coast Harvest Dates: September 11 Average Sugar at Harvest: 24.6° Brix

Winemaking

90% French oak, 10% stainless steel Barrel Aging: 10 months 30% new, 60% neutral 75% malolactic fermentation

Production and Technical Data

Alcohol: 14.5% 0.62g/100 ml titratable acidity pH: 3.64