

# MIGRATION<sup>®</sup>

## 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, 2015  
Average Sugar at Harvest: 24.6° Brix  
1 Vineyards Harvested

### **COOPERAGE**

90% French oak  
30% New Oak, 60% Neutral  
10% Stainless Steel  
Barrel Aging: 10 months  
75% Malolactic Fermentation

### **TECHNICAL DATA**

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

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**DUCKHORN WINE COMPANY**