

MIGRATION[®]

2016 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

Harvest 2016 was another banner year for wine quality in the Sonoma Coast. Though budbreak was early due to warm weather in February and March, a cool spring led to delayed flowering and some shatter, lowering yields compared to the previous three vintages. The combination of an early budbreak and a moderate-sized crop led to one of the earliest harvest start dates on record. Though harvest was early, ideal temperate weather in the run-up to harvest resulted in wines of exceptional concentration and purity.

Comments from the Winemaker

Balancing a rich, silky texture with beautiful structure and acidity, this wine shows why the old-vine Chardonnay from Charles Heintz Vineyard is so coveted. Entrancing aromas of juicy ripe pear, honey and peach rise from the glass, along with hints of flowers. The lush fruit notes continue on the palate, where they are supported by seamlessly integrated French oak from aging in barrel.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Sonoma Coast

Harvest Date: September 27

Average Sugar at Harvest: 24.8° Brix

Cooperage

100% French oak

35% new, 65% neutral

Barrel Aging: 10 months

75% malolactic fermentation

Production and Technical Data

Alcohol: 14.5%

0.63g/100 ml titratable acidity

16-24 days fermentation at 55-60°F

pH: 3.49