MIGRATION *

2018 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.

VINTAGE NOTES

On the Sonoma Coast, 2018 was a stellar vintage that started with a cool winter, followed by a relatively temperate summer that allowed for lovely hangtime and a longer growing season. The length of the season ensured that the grapes developed ideal tannins and flavors. While much-needed winter rains helped to spur a generous crop, our rigorous thinning practices resulted in excellent vine balance and wonderful concentration in the grapes. As a result, both our Pinot Noirs and Chardonnays offer compelling weight and texture, with pure flavors and lovely poise and energy.

WINEMAKING NOTES

The windswept vine rows of the famed Charles Heintz Vineyard have yielded a rich and luxurious Chardonnay, with an inviting structure and beautiful white flower and tropical fruit aromas. The tropical notes are echoed on the lush, silky palate, with seamlessly integrated French oak adding nuance and depth to a dramatic finish.

WINEMAKING

clones

appellation	Sonoma Coast		
vineyard	Charles Heintz Vineyard		
varietal composition	100% Chardonnay	alcohol	14.1%
oak profile & aging	Aged 10 months in 100% French oak 44% new	рН	3.54
key coopers	François Frères, Gillet, Rousseau	acidity	0.54g/100ml
selection	6 barrel selection	malolactic	75%
soils	Goldridge sandy loam	fermentation	

Clone 4