# The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

# MIGRATION<sup>\*</sup>

## 2020 SONOMA COAST CHARDONNAY KEEFER RANCH VINEYARD

Highlighting lush, layered flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. Planted by Marcy Keefer in 1996, and situated in the cool heart of the Sonoma Coast, Keefer ranch has earned acclaim as one of California's grand cru-caliber vineyards. Located on an eastern-facing slope with ideal Goldridge soil, our prized block of Keefer produces a beautifully textural Chardonnay with lovely tension and soaring flavors of peach, Fuji apple and citrus.

### VINTAGE NOTES

Following a wet winter and a cool spring, the 2019 growing season got off to a later-than-normal start. Throughout summer, the vines enjoyed warm, temperate weather, which ensured abundant hangtime for the grapes to slowly develop vibrant, complex flavors. During harvest, a few small heat events provided a final push to ripeness, producing white wines with alluring aromatics and bright energetic structures, and reds with beautiful concentration and color, excellent acidity and layers of pure, lush fruit.

### WINEMAKING NOTES

Recognized as one of California's grand cru-caliber Chardonnay vineyards, Keefer Ranch has produced a rich and beautifully textural wine, with enticing aromas of stone fruit, citrus and honey. On the palate, lovely underlying tension and juicy flavors of peach and passionfruit emerge, carrying the wine to a long, resonant finish.

### WINEMAKING

APPELLATION	Sonoma	Coast
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VINEYARD Keefer Ranch Vineyards

VARIETAL 100% estate Chardonnay COMPOSITION

FERMENTATION Fermented 16-24 days at 55-60°F & AGING

Aged 10 months in 100% French oak

30% new, 70% neutral

KEY COOPERS François Frères, Rousseau, Tonnellerie O

ALCOHOL 13.9%

РΗ 3.44

ACIDITY 0.55 g/100 ml

MALOLACTIC 75% FERMENTATION

