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

MIGRATION^{*}

2021 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

With just 50% of our average rainfall to start the season we took proactive measures in our vineyards, including early suckering and pruning, careful cover crop management and targeted irrigation to ensure healthy vines. Spring and summer brought mild-to-warm temperatures that allowed the grapes to ripen slowly and evenly, resulting in early flavor development at lower Brix with high acidity. To achieve balanced acids with even more flavor development we waited patiently until September 1st to begin our Chardonnay harvest and completed our last Pinot Noir pick on October 2nd. The resulting wines offer ideal ripeness, supple textures and beautifully concentrated flavors.

WINEMAKING NOTES

Recognized as one of California's grand cru-caliber Chardonnay vineyards, Keefer Ranch produced a standout wine in 2021, with mesmerizing aromas of honey, hazelnut, ripe peach, white flowers and Meyer lemon. On the palate, this wine is broad, lengthy and luxurious, with ripe citrus, apple and orchard fruit flavors and a long, zesty finish.

WINEMAKING

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VINEYARD Keefer Ranch Vineyard

VARIETAL 100% Estate Chardonnay

COMPOSITION

FERMENTATION Aged 10 months in 100% French oak

& AGING 35% new, 65% neutral

KEY COOPERS Damy, François Frères, Leroi, Rousseau

ALCOHOL 14.2%

ΡН 3.38

ACIDITY 0.53 g/100 ml

MALOLACTIC 75%

FERMENTATION

RESIDUAL SUGAR Dry

