

# MIGRATION<sup>®</sup>

## 2020 STA. RITA HILLS CHARDONNAY PEAKE 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. This dedication led us to Santa Barbara County's renowned Sta. Rita Hills AVA, where Peake Ranch has emerged as one of the Central Coast's most exciting vineyards. Grown on a steep, northwest-facing slope cooled by clockwork wine and fog off the Pacific, the Wente Clone vines on our prized block of Peake Ranch yield a radiant Chardonnay that combines verve and tension with alluring citrus flavors and sophisticated hints of orange blossom and sea spray minerality.

### VINTAGE NOTES

The vintage began with a cool winter, with late rains, followed by a mild spring and early summer. As the weather turned hot over Labor Day, our Pinot Noir harvest commenced, with the vast majority of the grapes picked over a 10-day period. The late-summer heat also spurred our Cabernet Sauvignon to an early harvest, with our first grapes picked on September 16th. While the impact of smoke required us to be exacting in our grape selection process in both Monterey County and Paso Robles, Southern San Luis Obispo and Santa Barbara County were largely unaffected. To ensure the absolute quality of our wines, only the finest grapes were used in 2020, yielding wines with great complexity and depth, generous layers of dark fruit and deep, rich colors.

### WINEMAKING NOTES

The 2020 vintage produced a vivacious expression of Peake Ranch Chardonnay with vibrant citrus and floral aromas, lovely verve and tension and lush fruit flavors. On the palate, layers of nectarine, citrus and white flowers are underscored by sophisticated hints of minerality and sea spray that linger on the finish.

### WINEMAKING

APPELLATION	Sta. Rita Hills	ALCOHOL	14.2%
VINEYARD	Peake Ranch Vineyard	PH	3.51
VARIETAL COMPOSITION	100% Chardonnay	ACIDITY	0.59 g/100 ml
FERMENTATION & AGING	16-24 days fermentation at 55-60°F Aged 10 months in 100% French oak 38% new, 62% neutral	MALOLACTIC FERMENTATION	75%

KEY COOPERS D&J, François Frères, Rousseau, Gillet

SELECTION Barrels were assessed throughout malolactic fermentation to determine the amount of batonnage needed to reach the desired mouth feel and weight. Once complete and after aging in barrel for ~8 months barrels were blindly tasted individually to determine the final barrel blend. Only 13 barrels were selected for the final blend.



THE DUCKHORN PORTFOLIO



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