

# MIGRATION<sup>®</sup>

## 2010 RUSSIAN RIVER VALLEY CHARDONNAY

Defined by the idea of movement, Migration is dedicated to exploring Chardonnay and Pinot Noir from the finest cool-climate winegrowing regions to create wines that highlight lush fruit, bright acidity and impeccably balanced oak. To craft our flagship Chardonnay, this exploration took us to California's Russian River Valley, where layers of ocean fog cool the vines that grow in the region's famous Goldridge sandy loam soils. Reflecting this world-class terroir, this vibrant and sophisticated Chardonnay combines white flower aromatics with enticing lemon custard and stone fruit flavors.

### IN THE VINEYARD

Though the beginning of the growing season was cold and wet, we had a successful bloom and set. Because the cool weather continued into summer, we applied extensive canopy management and vineyard floor cultivation, with little-to-no irrigation. After heat spikes in late August and early September, the end of the season was nice and temperate, and we were able to harvest ripe, high-quality fruit before any rain events. Despite its challenges, 2010 proved excellent for cool-climate winegrowing, delivering elegant wines with depth of flavor and superb balance at relatively low Brix.

### COMMENTS FROM THE WINEMAKER

Capturing both the sophistication and richness of cool-climate Russian River Valley Chardonnay, this wine displays inviting aromas of pineapple and fresh pear, alongside notes of nectarine, Meyer lemon and orange zest. The stone fruit and citrus elements continue on the palate, with layers of nectarine, tangerine and lemon curd, as well as hints of crème brûlée, Gravenstein apple and subtle toast notes. Though the mouthfeel is long and rich, the wine's natural acidity adds poise, focus and balance.

### VARIETAL CONTENT

100% Chardonnay

### HARVEST INFORMATION

Harvest Dates: September 30 – October 26, 2010

Average Sugar at Harvest: 24.1° Brix

11 Vineyards Harvested

### COOPERAGE

90% Barrel Fermentation

100% French Oak

35% New Oak, 65% Second Vintage

Barrel Aging: 10 Months

### TECHNICAL DATA

75% Malolactic

Alcohol: 14.1%

0.55 g/100 ml titratable acidity

pH: 3.54

Bottled: July 2011

Release Date: December 2011

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**DUCKHORN WINE COMPANY**