# MIGRATION.



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 Vineyards

The 2014 growing season got off to a fast start, with the vines awaking early in spring. Though drought conditions continued throughout California, moderate summer weather and a lack of any long-term heat spikes allowed us to avoid any issues. The steady weather contributed to ideal even ripening, and our first pick came into the winery in early August—one of our earliest starts on record. By the time the first rains arrived in late September, harvest was essentially complete. As a result, for the third straight year, the quality of the harvest was exceptional.

# Comments From the Winemaker

Complex and intense, this alluring wine offers aromas of ripe freestone peach and Meyer lemon custard, with notes of sweet vanilla and citrus blossom. On the palate, the fruitful flavors echo the nose with layers of lemon cream and nectarine, as well as a touch of toasty oak and an underlying acidity that draws the wine to a clean, crisp finish.

# **Varietal Content**

100% Chardonnay

### **Harvest Information**

Harvest Dates: September 5 – 29 Average Sugar at Harvest: 23.9° Brix

# Cooperage

90% French oak, 35% new oak, 55% neutral, 10% stainless steel Barrel Aging: 10 months 75% malolactic fermentation

### **Technical Data**

Alcohol: 14.1% 0.53 g/100 ml titratable acidity pH: 3.51

