

# MIGRATION<sup>®</sup>

## 2015 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 Vineyards

2015 provided another banner year for Chardonnay and Pinot Noir in the Russian River Valley and throughout California. While warm winter weather led to an extremely early budbreak, a cooldown in spring resulted in some shatter, which in turn lowered yields. While the early budbreak led to one of our earliest harvests on record, because the season started so early, the grapes still had ample time to achieve ideal ripeness. Just as important, the somewhat smaller crop combined with ideal even weather during ripening yielded wines with exceptional concentration, as well as beautiful poise and fruit purity.

### Comments from the Winemaker

Lush and expressive, this wine begins with alluring aromas of lemon custard and white flowers, with underlying hints of tangerine, toasted marshmallow, vanilla and fresh pie crust. On the palate, lovely stone fruit flavors of peach and nectarine are supported by a beam of enlivening acidity that gives the wine poise and length, carrying it to a long focused finish.

### Varietal Content

100% Chardonnay

### Harvest Information

Appellation: Russian River Valley

Harvest Dates: August 19 – September 21

Average Sugar at Harvest: 24.3° Brix

### Cooperage

90% French oak

30% new oak, 60% neutral, 10% Stainless Steel

Barrel Aging: 10 months

75% malolactic fermentation

### Technical Data

Alcohol: 14.1%

0.51g/100 ml titratable acidity

16-24 days fermentation at 55-60°F

pH: 3.60

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