

MIGRATION[®]

2016 Sonoma Coast Chardonnay

Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions highlighting lush fruit, bright acidity and impeccably balanced oak. This dedication has taken us to the storied vineyards of California's Sonoma Coast, where layers of ocean fog cool the vines that grow in the 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

Harvest 2016 was another banner year for wine quality in the Sonoma Coast. Though budbreak was early due to warm weather in February and March, a cool spring led to delayed flowering and some shatter, lowering yields compared to the previous three vintages. The combination of an early budbreak and a moderate-sized crop led to one of the earliest harvest start dates on record. Though harvest was early, ideal temperate weather in the run-up to harvest resulted in wines of exceptional concentration and purity.

Comments from the Winemaker

Both lush and graceful, this wine begins with layered aromas of apple, pear, graham cracker pie crust and sweet baking spices. The orchard fruit notes are echoed on the palate, where they mingle with hints of honey, vanilla and seamlessly integrated French oak. The wine strikes a lovely balance between bright acidity and a supple flowing texture as it glides to a long, focused finish.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Sonoma Coast

Harvest Dates: September 6 – 27

Average Sugar at Harvest: 24.9° Brix

7 vineyards harvested

Cooperage

100% French oak

35% new oak, 65% neutral

Barrel Aging: 10 months

75% malolactic fermentation

Technical Data

Alcohol: 14.1%

0.52g/100 ml titratable acidity

pH: 3.50