

MIGRATION[®]

2017 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

2017 offered idyllic growing conditions with plentiful winter and spring rains, which led to an excellent fruit set. While the summer was warm, with occasional heat spikes, healthy canopies and thoughtful pruning provided ideal dappled sunlight on the vines. Just as our Chardonnay and Pinot Noir were achieving ideal ripeness, a major heat event hit the valley. The result was an extremely brisk harvest with long nights of hand-picking and days full of sorting, destemming and pressing. While the pace of harvest was challenging, the fruit came in beautifully, fermented flawlessly and yielded wines with vibrant fruit and lovely acidity.

Comments from the Winemaker

Both luscious and graceful, this wine reveals enticing aromas of honey, apple and pear. The orchard fruit is echoed on the palate, where it mingles with seamlessly integrated French oak that adds hints of vanilla and baking spice to a bright, lingering finish.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Sonoma Coast

Harvest Dates: September 4 – 23

Average Sugar at Harvest: 24.9° Brix

Cooperage

100% French oak

Barrel Aging: 10 months

35% new oak, 65% neutral

75% malolactic fermentation

Production and Technical Data

Alcohol: 14.1%

0.54 g/100 ml titratable acidity

16-24 days fermentation at 55-60°F

pH: 3.60

