MIGRATION'

2018 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.

VINTAGE NOTES

On the Sonoma Coast, 2018 was a stellar vintage that started with a cool winter, followed by a relatively temperate summer that allowed for lovely hangtime and a longer growing season. The length of the season ensured that the grapes developed ideal tannins and flavors. While much-needed winter rains helped to spur a generous crop, our rigorous thinning practices resulted in excellent vine balance and wonderful concentration in the grapes. As a result, both our Pinot Noirs and Chardonnays offer compelling weight and texture, with pure flavors and lovely poise and energy.

WINEMAKING NOTES

Lush, alluring and beautifully balanced, this wine displays lovely stone fruit aromas, along with hints of apple and citrus. On the palate, subtle notes of French-oak-inspired vanilla and baking spice complement the generous fruit, with a beam of cool-climate acidity providing poise and finesse.

WINEMAKING

appellation	Sonoma Coast		
vineyards	Dutton Ranch, Running Creek Estate Vineyard, Heintz Vineyard	· ·	
varietal composition	100% Chardonnay	alcohol	14.1%
oak profile & aging	Aged 10 months in 100% French oak 35% new	рН	3.58
key coopers	Cadus, François Frères, Gillet, Rousseau	acidity	0.55g/100ml
soils	Yolo soil series	malolactic fermentation	75%
clones	Wente, Clone 4, Hanzel		