

# MIGRATION<sup>®</sup>

## 2020 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

While the 2020 North Coast growing season began with a mild winter and less than average rainfall, there was enough precipitation to provide ample soil moisture. After an early and ideal budbreak, temperate weather throughout spring and summer produced balanced canopies and steady shoot growth, with relatively small berries. Mid-August brought a week of temperatures over 100° F, providing a final push towards optimal ripeness for our Sauvignon Blanc, Chardonnay, and select Pinot Noir vineyards. While late-season wildfires in Northern California brought logistical challenges, we were able to successfully pick our North Coast vineyards during a very busy, truncated harvest, resulting in beautifully pure and aromatic white wines, and lush, spicy and concentrated reds.

### WINEMAKING NOTES

Both rich and radiant, this wine offers a lovely array of aromas that include honeysuckle, citrus blossom, lemon zest and crème brûlée. The citrus and floral notes are echoed on the palate, where they are framed by balanced acidity and hints of toasted oak, vanilla and honey from aging in French oak barrels.

### WINEMAKING

APPELLATION	Sonoma Coast		
VINEYARDS	53% Running Creek, 32% Keefer Ranch, 14% Jewell Vineyard, 1% Peake Ranch		
VARIETAL COMPOSITION	53% estate fruit 100% Chardonnay		
FERMENTATION & AGING	16-24 days fermentation at 55-60°F Aged 10 months in 100% French oak 40% new, 60% neutral	ALCOHOL	13.9%
MALOLACTIC FERMENTATION	75%	PH	3.39
KEY COOPERS	Cadus, François Frères, Gillet, Rousseau	ACIDITY	0.54 g/100 ml



THE DUCKHORN PORTFOLIO



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