

# MIGRATION<sup>®</sup>

## 2017 Russian River Valley Chardonnay *Running Creek Vineyard*

Highlighting lush, layered flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. This dedication led us to establish our estate vineyard in the heart of the legendary Russian River Valley. This wine is a selection of the best blocks and barrels of wine from this exceptional site. With notes of citrus blossom, white flower and stone fruit, this wine is layered with flavor and aroma while light and refreshing on the palate.

### **In the Vineyard**

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**

The 2017 growing season delivered another stunning expression of Chardonnay from our Running Creek Vineyard, with alluring aromas of zesty citrus, Fuji apple and ripe peach. On the palate, bright acidity and subtle hints of toasty French oak frame the lush layers of orchard fruit, carrying the wine to a long and energetic finish.

### **Varietal Content**

100% Chardonnay

### **Harvest Information**

Appellation: Russian River Valley

Harvest Date: September 12

Average Sugar at Harvest: 23.8° Brix

### **Cooperage**

100% French oak

Barrel Aging: 10 months

35% new oak, 65% neutral

75% malolactic fermentation

### **Production and Technical Data**

Alcohol: 14.5%

0.55 g/100 ml titratable acidity

16-24 days fermentation at 55-60°F

pH: 3.66

