The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

MIGRATION CHARDONNAY

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2020 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.

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

Like sunshine in a bottle, the Running Creek Vineyard Chardonnay opens with radiant notes of Fuji apple, stone fruit, and zesty citrus. On the palate it is energetic and inviting, with bright citrus and juicy orchard fruit flavors carrying the wine to an elegantly lavish finish.

WINEMAKING

APPELLATION	Russian River Valley		Ranning Exck Vinegual
VINEYARDS	Running Creek Vineyard: 60% Block 4, 33% Block 2, 7% Block 1		
VARIETAL COMPOSITION	100% Chardonnay	ALCOHOL	14.2%
FERMENTATION & AGING	16-24 days fermentation at 55-60°F Aged 10 months in 100% French oak 40% new, 60% neutral	PH	3.49
KEY COOPERS	François Frères, Rousseau, Billon	ACIDITY	0.52 g/100ml
SELECTION	Barrels assessed throughout malolactic fermentation to determine batonnage needed to reach the desired mouth feel and weight.		

