

MIGRATION[®]

2009 SONOMA COAST CHARDONNAY – CHARLES HEINTZ VINEYARD

Migration is dedicated to crafting Chardonnay and Pinot Noir from the finest cool-climate winegrowing regions to create wines that highlight lush fruit, bright acidity and impeccably balanced oak. Since being planted in 1982, Charles Heintz Vineyard in Green Valley has emerged as a legendary site for world-class Chardonnay. Located atop the second ridge inland from the Pacific at an elevation of 900 feet, Heintz is a warmer vineyard in a very cool winegrowing region. This unique combination creates a gracefully balanced wine that combines the richness and intensity of perfectly ripened old vine fruit with the structure and acidity of great Sonoma Coast winegrowing.

IN THE VINEYARD

The 2009 growing season offered picture-perfect growing conditions on the Sonoma Coast. A relatively dry winter was followed by a dry spring, which naturally limited canopy growth and yields. Summer offered consistently even temperatures with a mix of cool, foggy mornings and afternoon sunshine. A moderate heat event in mid-September brought sustained temperatures in the high 80s and low 90s for the better part of two weeks. This timely heat allowed the fruit to develop pure, focused flavors with classic Sonoma Coast acidity.

COMMENTS FROM THE WINEMAKER

Heintz's older Chardonnay vines have yielded a wine that expresses everything we like about this vineyard—in particular, its distinctive balance between a rich, creamy texture and potent acidity. The aromas echo this contrast with bright, lifted citrus notes underscored by layers of caramel, apple pie, pear and baking spices. On the palate this Chardonnay displays beautiful weight and intensity framed by notable acidity.

VARIETAL CONTENT

100% Chardonnay

HARVEST INFORMATION

Harvest Dates: September 8 – October 22, 2009

Average Sugar at Harvest: 24.8° Brix

1 Vineyard Harvested

COOPERAGE

90% Barrel Fermentation

100% French Oak

35% New Oak, 65% Second Vintage

Barrel Aging: 10 Months

TECHNICAL DATA

100% Malolactic

Alcohol: 14.1%

0.55 g/100 ml titratable acidity

pH: 3.55

Bottled: July 2010

Release Date: March 2011

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DUCKHORN WINE COMPANY