

# MIGRATION<sup>®</sup>

## 2010 ANDERSON VALLEY CHARDONNAY – SPLIT RAIL 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. This dedication has taken us to the vine rows of Split Rail Vineyard in the heart of Anderson Valley along California's windswept Mendocino Coast. Located on the bank of the Navarro River and surrounded by oak and fir tree forests, this picturesque vineyard is influenced by morning fog and a cool mid-valley location, producing a refined Chardonnay with compelling textural elements and lovely notes of grapefruit and orange blossom.

### IN THE VINEYARD

Though the beginning of the growing season was cold and wet, we had a successful bloom and set. Because the cool weather continued into summer, we applied extensive canopy management and vineyard floor cultivation, with little-to-no irrigation. After heat spikes in late August and early September, the end of the season was nice and temperate, and we were able to harvest ripe, high-quality fruit before any rain events. Despite its challenges, 2010 proved excellent for cool-climate winegrowing, delivering elegant wines with depth of flavor and superb balance at relatively low Brix.

### COMMENTS FROM THE WINEMAKER

In 2010, the mid-valley location of our Split Rail Vineyard yielded a wine that balances good weight and richness with elegance and refreshing acidity. Aromas and flavors of Bosc pear and Fuji apple are intertwined with more delicate terroir-inspired elements of white flowers and wet stone that add refinement to this lovely Chardonnay.

### VARIETAL CONTENT

100% Chardonnay

### HARVEST INFORMATION

Harvest Dates: October 21, 2010  
Average Sugar at Harvest: 24.1° Brix  
1 Vineyard Harvested

### COOPERAGE

100% Barrel Fermentation  
100% French Oak  
35% New Oak, 65% Second Vintage  
Barrel Aging: 10 Months

### TECHNICAL DATA

75% Malolactic  
Alcohol: 13.7%  
0.42 g/100 ml titratable acidity  
pH: 3.73

Bottled: July 2011  
Release Date: March 2012

Tel: (707) 895-3202 [www.migrationwine.com](http://www.migrationwine.com)

**DUCKHORN WINE COMPANY**