

MIGRATION[®]

2011 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

The 2011 vintage was one of the coldest growing seasons in memory. In the vineyard, we benefited from our experience as cool-climate winegrowers, and the exacting control we are able to apply to our Estate vineyards. We adjusted practices to compensate for the weather, with extra leaf pulling and vineyard-floor cultivation. We also did extensive fruit drops in multiple passes to encourage complete ripening, with overall yields of approximately 2 tons per acre. The long, temperate season allowed for extended hang time, and the majority of our grapes were harvested before the rains. The resulting wines are bright and elegant with slightly lower alcohols, lovely aromatics, natural acidity and pure fruit flavors.

COMMENTS FROM THE WINEMAKER

Located in the middle of the Anderson Valley, our Split Rail Vineyard produces small clusters and berries, contributing to a wine with great weight and incredible texture. On the nose, the 2011 vintage reflects the cool growing season with sophisticated minerality and wet flagstone aromas, as well as elegant layers of honeysuckle and peach blossom. This layered complexity is echoed on the palate, where delicate citrus and pear flavors are supported by cool-climate minerality and light toasty oak.

VARIETAL CONTENT

100% Chardonnay

HARVEST INFORMATION

Harvest Dates: October 3 – October 13, 2011

Average Sugar at Harvest: 23.5° 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: 13.5%

0.53 g/100 ml titratable acidity

pH: 3.47

Bottled: June 2012

Release Date: March 2013

Tel: (707) 895-3202 www.migrationwine.com

DUCKHORN WINE COMPANY