

MIGRATION[®]

2012 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 2012 growing season offered near-ideal temperatures, and with no unseasonable frosts, we were able to set a full crop. Temperate weather throughout the summer and a lack of heat spikes, meant the fruit ripened slowly, developing rich flavors, while maintaining excellent acidity. Cooler fall weather slowed down ripening and allowed us to pick everything exactly when we wished. As a result, our 2012 whites show beautiful varietal character with a solid citrus base and abundant ripe tropical fruit.

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, this wine displays 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 10, 2012
Average Sugar at Harvest: 24.6° 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: 14.5%
0.51 g/100 ml titratable acidity
pH: 3.55

Bottled: July 2013
Release Date: March 2014

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DUCKHORN WINE COMPANY