

MIGRATION[®]

2013 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 2013 harvest was early, even and excellent with a warm dry spring brought an early bud break and created ideal conditions for flowering and fruit set. In the weeks after Labor Day, a moderate heat event followed by a period of perfect weather created a dream scenario for end-of-season ripening. Rain was not a factor, and for the second vintage in a row, the quality of the grapes was exceptional throughout Russian River Valley.

Comments from the Winemaker

This wine reveals a gorgeous nose of pear, peach blossom, orange creamsicle and caramel apple. On the palate, Split Rail's trademark minerality adds poise and polish to rich flavors of lemon custard and ripe peach, with a lovely note of fresh grapefruit carrying through to the finish.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Date: September 12

Average Sugar at Harvest: 23.8° Brix

Cooperage

100% French oak

Barrel Aging: 10 months

35% new, 55% second vintage, 10% stainless steel

75% malolactic fermentation

Technical Data

Alcohol: 14.5%

0.56 g/100 ml titratable acidity

pH: 3.44