# The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

MIGRATION

CHARDONNAY

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## 2021 RUSSIAN RIVER VALLEY CHARDONNAY DUTTON RANCH-JEWELL VINEYARD

Highlighting lush flavor, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate wine growing regions. Located in the coolest part of the Russian River Valley, and farmed by the legendary Dutton family, we have been fortunate to work with Jewell Ranch for over a decade. Offering lovely depth and texture, enticing white flower aromas and vibrancy layers of honeysuckle, lemon chiffon and apple, this is a bright and captivating expression of cool-climate Chardonnay.

### VINTAGE NOTES

With just 50% of our average rainfall to start the season we took proactive measures in our vineyards, including early suckering and pruning, careful cover crop management and targeted irrigation to ensure healthy vines. Spring and summer brought mild-to-warm temperatures that allowed the grapes to ripen slowly and evenly, resulting in early flavor development at lower Brix with high acidity. To achieve balanced acids with even more flavor development we waited patiently until September 1st to begin our Chardonnay harvest and completed our last Pinot Noir pick on October 2nd. The resulting wines offer ideal ripeness, supple textures and beautifully concentrated flavors.

### WINEMAKING NOTES

Offering lovely depth and texture, this tantalizing Chardonnay leaps from the glass with lavish aromas of tropical fruit, pear and honeysuckle, as well as cool-climate undercurrents of green apple and lemon zest. On the palate smooth and succulent, with bright citrus and stone fruit flavors and a sweet hint of custard that lingers on the long, polished finish.

### WINEMAKING

APPELLATION Russian River Valley
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VINEYARDS 100% Dutton Ranch - Jewell Vineyard

VARIETAL COMPOSITION 100% Chardonnay

FERMENTATION & AGING Aged 10 months in 100% French oak

40% new, 60% neutral

François Frères and Leroi KEY COOPERS

ALCOHOL 14.2%

ΡН 3.32

ACIDITY 0.54 g/ 100 ml

MALOLACTIC 75%

FERMENTATION

RESIDUAL SUGAR Dry

Robert Young Clone and Clone 108 ADDITIONAL INFORMATION



