MIGRATION

2020 SONOMA COAST ROSÉ OF PINOT NOIR

Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions highlighting lush fruit, bright acidity and impeccably balanced oak. This dedication has taken us to the storied vineyards of California's Sonoma Coast, where layers of ocean fog cool the vines that grow in the famous Goldridge sandy loam soils.

VINTAGE NOTES

While the 2020 North Coast growing season began with a mild winter and less than average rainfall, there was enough precipitation to provide ample soil moisture. After an early and ideal budbreak, temperate weather throughout spring and summer produced balanced canopies and steady shoot growth, with relatively small berries. Mid-August brought a week of temperatures over 100° F, providing a final push towards optimal ripeness for our Sauvignon Blanc, Chardonnay, and select Pinot Noir vineyards. While late-season wildfires in Northern California brought logistical challenges, we were able to successfully pick our North Coast vineyards during a very busy, truncated harvest, resulting in beautifully pure and aromatic white wines, and lush, spicy and concentrated reds.

WINEMAKING NOTES

A dazzling cool-climate rosé, this wine invites a first sip with its lovely aromas of freshpicked wild strawberries, summer melon and Meyer lemon. The red berry and melon layers are echoed on the bright, silky palate where they mingle with juicy stone fruit flavors that linger on the long, lush finish.

WINEMAKING

APPELLATION	Sonoma Coast
VINEYARD	Running Creek Vineyard
VARIETAL COMPOSITION	100% Pinot Noir
FERMENTATION & Aging	Whole Cluster Press followed by Cold Stainless Steel Fermentation
CLONES	777
ALCOHOL	13.9%
РН	3.24
ACIDITY	0.61 g/100 ml

