

MIGRATION[®]

2020 STA. RITA HILLS PINOT NOIR SINGLE VINEYARD SERIES

Highlighting lush flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. This luxurious Pinot Noir comes from two acclaimed vineyards in the Sta. Rita Hills, the famed Sanford Benedict Vineyard, which features the region's oldest Pinot Noir vines, and the neighboring La Rinconada Vineyard. Together, these two renowned sites produce an opulent wine with velvety tannins and alluring flavors of blueberry, blackberry, raspberry, cinnamon and sage.

VINTAGE NOTES

The vintage began with a cool winter, with late rains, followed by a mild spring and early summer. As the weather turned hot over Labor Day, our Pinot Noir harvest commenced, with the vast majority of the grapes picked over a 10-day period. The late-summer heat also spurred our Cabernet Sauvignon to an early harvest, with our first grapes picked on September 16th. While the impact of smoke required us to be exacting in our grape selection process in both Monterey County and Paso Robles, Southern San Luis Obispo and Santa Barbara County were largely unaffected. To ensure the absolute quality of our wines, only the finest grapes were used in 2020, yielding wines with great complexity and depth, generous layers of dark fruit and deep, rich colors.

WINEMAKING NOTES

Offering lovely balance and purity, this beautifully elegant and energetic Pinot Noir showcases the terroir of the acclaimed Sta. Rita Hills, with supple tannins and luscious layers of ripe cherry and cranberry complemented by herbal notes and hints of flinty minerality.

WINEMAKING

APPELLATION	Sta. Rita Hills
VARIETAL COMPOSITION	100% Pinot Noir
FERMENTATION & AGING	Aged 10 months in 100% French oak 40% new, 60% neutral
KEY COOPERS	Damy, Villon, François Frères, Rousseau
SOILS	Diatomaceous earth & rocky soils
ALCOHOL	13.9%
PH	3.45
ACIDITY	0.60 g/100 ml



THE DUCKHORN PORTFOLIO



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