MIGRATION

2021 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

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

This dazzling rosé offers enticing aromas of wild strawberry, pink lady apple, ruby grapefruit and white flower blossoms. On the palate, silky layers of stone fruit and citrus are underscored by a sleek, sophisticated minerality that carries the lush fruit flavors to a bright, lingering finish.

WINEMAKING

APPELLATION	Sonoma Coast
VINEYARD	Running Creek Vineyard
VARIETAL COMPOSITION	100% Pinot Noir
FERMENTATION & Aging	Aged 3 months in 100% stainless steel at 50-54°F to preserve aromatics.
ALCOHOL	14.2%
РН	3.36
ACIDITY	0.63 g/100 ml
CLONES	777



