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

MIGRATION

PINOT NOIR

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## 2020 STA. RITA HILLS PINOT NOIR DRUM CANYON VINEYARD

Highlighting lush, layered flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. Planted in 2003, and farmed by the Dierberg family, Drum Canyon Vineyard is located on the eastern edge of the famed Sta. Rita Hills winegrowing region, where cool, coastal breezes help to produce a beautifully structured Pinot Noir, with velvety tannins and pure notes of pomegranate, dark cherry and clove.

### 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

The sandy, well-draining soils of Drum Canyon Vineyard have produced a rich and deeply hued Pinot Noir with beautifully concentrated layers of black cherry and rhubarb. Though lush and luxurious on the palate, a beam of underlying acidity adds poise and brightness to a long, focused finish.

### WINEMAKING

APPELLATION	Sta. Rita Hills	ALCOHOL	14.2%
VINEYARD	Drum Canyon Vineyard	PH	3.62
VARIETAL COMPOSITION	100% Pinot Noir	ACIDITY	0.53 g/100 ml

FERMENTATION & AGING

10-14 days fermentation at 85°F. All hand picked, small open top fermentations, 3-5 days

of cold soak, daily punch downs. Aged 10 months in 100% French oak; 35% new, 65%

neutral.

KEY COOPERS Cadus, Rousseau, François Frère, D&J Selection 4

CLONES 115

SOILS Sandy soils

SELECTION After 9 months individual barrels were blind tasted, ranked, and the top barrels from

each lot made it into the final blend.

THE DUCKHORN PORTFOLIO

