

# MIGRATION<sup>™</sup>

## 2018 RUSSIAN RIVER VALLEY PINOT NOIR DUTTON RANCH

Since our first vintage in 2001, Migration has developed a refined and compelling style that balances vibrancy and finesse. Defined by the idea of movement, Migration is dedicated to going beyond our Anderson Valley origins and exploring Pinot Noir and Chardonnay from the finest cool-climate winegrowing regions. This exploration has taken us to the hillsides of Dutton Ranch in the heart of Green Valley - the coolest and foggiest part of the Russian River Valley. At Dutton Ranch, ideal Goldridge soils, and a mix of elite clones, produce a complex and aromatically driven wine with bright cherry, cranberry and red raspberry layers, supported by beautiful acidity and sophisticated notes of Asian spice and earth.

### VINTAGE NOTES

On the Sonoma Coast, 2018 was a stellar vintage that started with a cool winter, followed by a relatively temperate summer that allowed for lovely hangtime and a longer growing season. The length of the season ensured that the grapes developed ideal tannins and flavors. While much-needed winter rains helped to spur a generous crop, our rigorous thinning practices resulted in excellent vine balance and wonderful concentration in the grapes. As a result, both our Pinot Noirs and Chardonnays offer compelling weight and texture, with pure flavors and lovely poise and energy.

### WINEMAKING NOTES

One of Sonoma County's most revered vineyards, Dutton Ranch has produced a beautifully rustic and robust expression of Pinot Noir, with alluring dark berry aromas and notes truffle, forest floor and spice. On the palate, luxurious flavors of blackberry and cassis are supported by a broad, mouth-coating texture, with an underlying streak of cool-climate acidity adding precision and poise.

### WINEMAKING

<i>appellation</i>	Russian River Valley		
<i>vineyards</i>	Thomas Vineyard, Goff Vineyard	<i>alcohol</i>	14.5%
<i>varietal composition</i>	100% Pinot Noir	<i>pH</i>	3.74
<i>oak profile &amp; aging</i>	Aged 10 months in 100% French oak 40% new	<i>acidity</i>	0.53g/100ml
<i>key coopers</i>	François Frères, Rousseau, Tremieux	<i>fermentation</i>	10-14 days
<i>selection</i>	10 barrel selection		
<i>soils</i>	Goldridge soils		
<i>clones</i>	115, 113, Swan		
<i>rootstock</i>	varies		



DUCKHORN PORTFOLIO



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