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

MIGRATION

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2022 RUSSIAN RIVER VALLEY PINOT NOIR DUTTON RANCH VINEYARD

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

VINTAGE NOTES

While the 2022 growing season in the Sonoma Coast was compact and eventful, it produced wines with lush, refined tannins, opulent layers of fruit and lively natural acidity. Thanks to warm summer temperatures, we began harvesting our warmest Chardonnay and Pinot Noir vineyard at ideal ripeness in mid-August. The arrival of a significant heat event near Labor Day gave the remaining vineyards a final push to ripeness and we concluded harvest in mid-September. Overall, the quality was spectacular. The Chardonnays have beautiful citrus and tropical aromas and lush, concentrated flavors, with the Pinot Noirs offering supple, refined tannin and luxurious layers of dark berry fruit.

WINEMAKING NOTES

Evoking the power and purity of great Russian River Valley Pinot Noir, this wine draws you in with aromas of black cherry, rhubarb, raspberry and baking spices, as well as notes of forest floor and leather. On the palate, it is beautifully structured with refined tannins framing the luxurious dark berry flavors, and notions of sweet oak and vanilla emerging on the long, lush finish.

WINEMAKING

APPELLATION Russian River Valley ALCOHOL 14.2% VINEYARDS 75% Goff, 25% Thomas Road ΡН 3.54 VARIETAL ACIDITY 100% Pinot Noir 0.59 g/100 ml COMPOSITION OAK & AGING Aged 10 months in 100% French oak 40% new, 60% neutral

KEY COOPERS François Frères, Cadus, La Fabrique

FERMENTATION All hand picked fruit, small lot open top fermentation,

4 days of cold soak, daily punch downs.

CLONES Pommard, 115

SOILS Goldridge Soil Series



