

MIGRATION[®]

2019 STA. RITA HILLS SYRAH DONNACHADH VINEYARD

Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions highlighting lush fruit, bright acidity and impeccably balanced oak. This alluring Syrah comes from the highly acclaimed Donnachadh Vineyard in Santa Barbara County's famed Sta. Rita Hills AVA. Donnachadh's vines are cooled by fog and coastal breezes off the Pacific Ocean, resulting in a luscious Syrah with enticing acidity, generous palate weight and flowing layers of blackberry, boysenberry, white pepper, vanilla and spice.

VINTAGE NOTES

On the Central Coast, cooler summer temperatures with no major heat events ensured a long growing season and abundant hangtime, leading to perfect ripeness and flavor development in the grapes. Lower-than-average yields and smaller berries resulted in incredibly rich and concentrated wines, with our Central Coast reds possessing amazing color, bright acids and deep, lush flavors, and our whites displaying beautiful brightness and sophisticated citrus and stone fruit layers.

WINEMAKING NOTES

Offering a gorgeous union of sweet and savory notes, this dark and alluring Syrah displays aromas of violet, dark berries, tobacco leaf and white pepper. On the palate, mouth-filling flavors of bramble, blackberry and vanilla emerge, carrying the wine to a long fruit and spice finish.

WINEMAKING

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| APPELLATION | Sta. Rita Hills | ALCOHOL | 14.2% |
| VINYARDS | Donnachadh Vineyard | PH | 3.67 |
| VARIETAL COMPOSITION | 100% Syrah | ACIDITY | 0.65 g/100 ml |
| FERMENTATION & AGING | 10-14 days fermentation at 85°F Barrel aged 22 months in 100% French oak 46% new, 54% neutral | | |
| KEY COOPERS | Gillet, Rousseau, François Frères | | |
| SELECTION | Small fermentation lots were kept separate and barreled down after pressing. Lots were left in barrel for 22 months. Single barrels were tasted and only the top 6 barrels were selected for the final blend. | | |
| SOILS | Diatomaceous Earth & rocky soils | | |
| FERMENTATION | All hand picked, small open top fermentations, 3-5 days of cold soak, daily punch downs | | |



THE DUCKHORN PORTFOLIO



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