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

MIGRATION^{*}

2023 CARNEROS PINOT NOIR EL VEREDICTO 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. Located by our beautiful winery in Carneros, El Veredicto (The Verdict) Vineyard is named in honor of Judge Stanly, who owned the property in the 1800s. Shaped by wind and fog off San Pablo Bay, this alluring Pinot Noir displays silky tannins and lush layers of strawberry, plum, cassis and coastal herbs.

VINTAGE NOTES

The 2023 growing season began with a cool, wet winter followed by a cool-to-moderate spring. This delayed budbreak and bloom in many regions, especially the Green Valley, Petaluma Gap and Carneros AVA's, with some vineyards two-to-four weeks behind average. We harvested our first Russian River Valley Pinot Noir on September 14th and slowly progressed from north to south, harvesting Pinot Noir and some Chardonnay's in early October. After a miraculous series of short heat waves that pushed the grapes to ripeness, we began harvesting Chardonnay in earnest and concluded harvest on October 27th. Viticultural practices were key to success in 2023, including crop adjustments and leafing to increase sun exposure and ensure ideal ripeness. Our diligence paid off, with red wines showcasing concentrated flavors, excellent textures and deep hues and whites presenting delicate, fresh aromatics and vibrant acidity.

WINEMAKING NOTES

Rustic and luxurious, this Pinot Noir reveals aromas of red currant, cranberry, bay leaf and spice, with earthy undertones. On the palate, juicy acidity and balanced tannins frame the red-fruit flavors, with herbal and spice notes unfolding on the long, elegant finish.

WINEMAKING

INFORMATION

APPELLATION	Carneros	ALCOHOL	14.2%
VINEYARD	El Veredicto Vineyard, Block 11	PH	3.58
VARIETAL COMPOSITION	100% estate Pinot Noir	ACIDITY	0.57 g/100 ml
FERMENTATION & AGING	Aged 10 months in 100% French oak 36% new, 64% neutral		
KEY COOPERS	Boutes, Cadus, Damy, Rousseau		
CLONES	667, 115, 777		
SOILS	Sandy Loam		
FERMENTATION	All hand picked, small open top fermentations, 3-5 days of cold soak, daily punch downs		
ADDITIONAL	Planted in 2001.		



