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

MIGRATION

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2020 EDNA VALLEY GRÜNER VELTLINER

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.

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

WINEMAKING NOTES

Elegantly bright and dynamic, this wine displays lavish aromas of peach, nectarine and orange blossom that leap from the glass. The juicy stone fruit flavors continue on the palate, with hints of sea spray and apricot adding depth to a long, mouthcoating finish.

wines, only the finest grapes were used in 2020, yielding wines with great complexity

WINEMAKING

COMPOSITION

APPELLATION Edna Valley

VARIETAL 100% Grüner Veltliner

and depth, generous layers of dark fruit and deep, rich colors.

FERMENTATION & Fermented for 16-24 days at 55-60°F in half stainless

AGING steel and half neutral French oak

ALCOHOL 13.9%

РΗ 3.09

ACIDITY 0.66 g/100 ml

ADDITIONAL Juice was separated and 1/2 was fermented in INFORMATION stainless steel and the other 1/2 was fermented in

neutral french oak barrels. After fermentation was complete all finished wine was put down to barrel

and allowed to age for 5 months in barrel.

