MIGRATION

2021 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 growing season kicked off with a January rain event that brought 50% of the region's seasonal rainfall in under three days, followed by an extremely dry February and March, with cool temperatures delaying budbreak until mid-March in the Santa Lucia Highlands and Sta. Rita Hills. Summer brought mild temperatures, with cool mornings and abundant fog that helped lengthen the growing season, yielding grapes with great natural acidity and complex flavors. The mild weather continued until harvest, producing energetic white wines with beautiful tropical layers and refreshing minerality, and profoundly concentrated Pinot Noirs with lush layers of blue fruit and savory spice.

WINEMAKING NOTES

This gorgeous wine draws you in with tantalizing aromas of juicy nectarine, ripe melon and zesty lemon and lime, with a subtle hint of white pepper. On the palate, citrus and stone fruit flavors dominate, with lingering notes of minerality and tangerine rind adding complexity to a long, shimmering finish.

WINEMAKING

APPELLATION	Edna Valley
VARIETAL COMPOSITION	100% Grüner Veltliner
FERMENTATION & Aging	Aged 3 months 50% stainless steel and 50% neutral French oak
ALCOHOL	13.9%
РН	3.16
ACIDITY	0.56 g/100 ml

