

# MIGRATION<sup>®</sup>

## 2022 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 2022 Central Coast growing season began with near normal rainfall in January, with below-average precipitation the remainder of the season. The continued drought conditions led to an early budbreak, followed by a cool and windy spring that resulted in a lighter fruit set. Summer provided ideal ripening conditions with August temperatures in the 80s and 90s, yielding wines with exceptional varietal character, depth, and finesse. Due to naturally small berries, our 2022 Central Cost wines also offer great color, concentration and structure.

### WINEMAKING NOTES

This gorgeous wine invites a first sip with alluring aromas of lemon, lime, pineapple, Granny Smith apple and wet-slate minerality. On the palate it is bright and zesty, with sleek acidity adding poise and purity to the bright citrus flavors as they build to a long, resonant finish.

### WINEMAKING

APPELLATION	Edna Valley
VARIETAL COMPOSITION	100% Grüner Veltliner
FERMENTATION & AGING	Aged 4 months in stainless steel and 100% neutral French oak
ALCOHOL	13.9%
PH	3.08
ACIDITY	0.63 g/100 ml
RESIDUAL SUGAR	Dry

### ADDITIONAL INFORMATION

Our Grüner begins fermentation in stainless steel and is barreled down to 100% neutral barrels. The barrels allow the Grüner time to gain some breadth in the short period of aging after primary fermentation is complete. We bottle early to keep the wine fresh and bright. The Edna Valley is known for its cool foggy climate which lends itself to beautifully ripened Grüner Veltliner.



THE DUCKHORN PORTFOLIO



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