

MIGRATION[®]

2023 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 2023 growing season began with a long, wet winter and an early spring that led to a late budbreak throughout the Central Coast. While moderate spring weather ensured a near-ideal bloom, as the mild temperatures continued into summer the vines ripened slowly. In a typical year we would begin our Central Coast harvest in early September, but in 2023, our first pick was on October 5th. Fortunately, October brought beautiful sunny days in the upper-70s, ensuring excellent ripeness, and a perfect balance between acid and Brix with no dehydration.

WINEMAKING NOTES

Delightfully snappy, the Migration Edna Valley Grüner Veltliner is as evocative as it is exquisite. Refreshing brightness and crisp acidity are balanced by the gentle weight imparted by meticulous barrel fermentation and bâtonnage techniques. As it lingers at the end, a subtle minerality comes forth, leaving a lasting impression that endures long after the glass is empty.

WINEMAKING

APPELLATION	Edna Valley
VARIETAL COMPOSITION	100% Grüner Veltliner
FERMENTATION & AGING	Aged 4 months in 100% neutral French oak
ALCOHOL	13.9%
PH	3.15
ACIDITY	0.57 g/100 ml
RESIDUAL SUGAR	Dry
ADDITIONAL INFORMATION	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



MigrationWines.com | 1451 Stanly Lane Napa, CA 94559 | (707) 963-7108