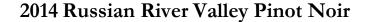
MIGRATION.





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. This exploration has taken us to the storied vineyards of California's Russian River Valley, where clockwork fog and Goldridge sandy loam soils have contributed to a Pinot Noir with beautiful, high-tone red fruit flavors of strawberry, cherry and cranberry and enticing hints of orange-cinnamon spice.

In the Vineyard

The 2014 growing season got off to a fast start, with the vines awaking early in spring. Though drought conditions continued throughout California, moderate summer weather and a lack of any long-term heat spikes allowed us to avoid any issues. The steady weather contributed to ideal even ripening, and our first pick came into the winery in early August—one of our earliest starts on record. By the time the first rains arrived in late September, harvest was essentially complete. As a result, for the third straight year, the quality of the harvest was exceptional.

Comments from the Winemaker

Cherry and red berry notes leap from the glass followed by complex aromas of rich earth, rose petal and baking spices. On the palate, this wine displays impressive volume, with abundant cherry pie and strawberry flavors, and a note of spiced orange peel, all framed by just a touch of sweet and toasty new French oak.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: August 29 – September 22 Average Sugar at Harvest: 25.4° Brix

Cooperage

100% French oak 40% new oak, 60% second vintage Barrel Aging: 10 months

Production and Technical Data

Alcohol: 14.5% 0.51 g/100 ml titratable acidity pH: 3.74