

# MIGRATION<sup>®</sup>

## 2016 Sonoma Coast Pinot Noir

Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions highlighting lush fruit, bright acidity and impeccably balanced oak. This dedication has taken us to the storied vineyards of California's Sonoma Coast, where clockwork fog and Goldridge sandy loam soils have contributed to a Pinot Noir with beautiful high-tone red fruit flavors of cherry, cranberry and strawberry and enticing hints of orange-cinnamon spice.

### In the Vineyards

Harvest 2016 was another banner year for wine quality in the Sonoma Coast. Though budbreak was early due to warm weather in February and March, a cool spring led to delayed flowering and some shatter, lowering yields compared to the previous three vintages. The combination of an early budbreak and a moderate-sized crop led to one of the earliest harvest start dates on record. Though harvest was early, ideal temperate weather in the run-up to harvest resulted in wines of exceptional concentration and purity.

### Comments from the Winemaker

This complex cool-climate Pinot Noir displays lovely texture and tension. On the nose, layers of blackberry, raspberry, moist earth and fresh-cut grass evolve and expand over time. The robust dark berry flavors continue on the palate, where they are underscored by a firm, sophisticated structure that adds nuance and grip.

### Varietal Content

100% Pinot Noir

### Harvest Information

Appellation: Sonoma Coast

Harvest Dates: August 13 – September 27

Average Sugar at Harvest: 24.6° Brix

### Cooperage

100% French oak

40% new oak, 60% neutral

Barrel Aging: 10 months

### Technical Data

Alcohol: 14.5%

0.52g/100 ml titratable acidity

10-14 days fermentation at 85°F

pH: 3.50

