MIGRATION

2018 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.

VINTAGE NOTES

On the Sonoma Coast, 2018 was a stellar vintage that started with a cool winter, followed by a relatively temperate summer that allowed for lovely hangtime and a longer growing season. The length of the season ensured that the grapes developed ideal tannins and flavors. While much-needed winter rains helped to spur a generous crop, our rigorous thinning practices resulted in excellent vine balance and wonderful concentration in the grapes. As a result, both our Pinot Noirs and Chardonnays offer compelling weight and texture, with pure flavors and lovely poise and energy.

WINEMAKING NOTES

Capturing the cool-climate essence of California's famed Sonoma Coast this wine offers lovely tension and texture, with layers of rich, dark berry fruit. On the palate, generous flavors of blackberry and cassis mingle with hints of forest floor, cedar and spice that glide to a silky finish with just a hint of savoriness.

WINEMAKING

appellation	Sonoma Coast		
vineyards	Running Creek Estate Vineyard, Dutton Ranch, Bloomfield, Rhienfarm		
varietal composition	100% Pinot Noir, 43% estate fruit	alcohol	14.1%
oak profile & aging	Aged 10 months in 100% French oak 35% new	pН	3.65
key coopers	Boutes, Damy, François Frères, Gillet	a c i d i t y	0.56g/100ml
soils	Goldridge sandy loam, Yolo soil series	fermentation	5 day cold soak,
clones	Pommard, 115, 667, 113, Calera Series, 777, 828		small batch open top fermentations, 3-6 ton fermentations,
rootstock	varies		daily punch downs