# The Duckhorn Portfolio, St. Helena, CA @. Must be 21+ Please enjoy responsibly.

# MIGRATION<sup>\*</sup>

## 2019 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

2019 was an amazing year for cool-climate varietals. With plentiful spring rains, the growing season got off to a great start, especially for our dry-farmed Running Creek Estate. The season continued to provide ideal conditions, with cooler spring weather, moderate summer temperatures, and warm days in the runup to harvest. We picked each vineyard exactly when we wished, resulting in bright, crisp Chardonnays with pure, elegantly delineated flavors and vibrant and concentrated Pinot Noirs with silky, refined tannins.

### WINEMAKING NOTES

This wine opens with vibrant aromas of ripe cherry, raspberry and strawberry, followed by subtle savory hints of forest floor and dried herbs. On the palate it is silky and elegant, with finely integrated tannins and balanced acidity framing the rich fruit flavors as they glide to a lush, well-rounded finish.

### WINEMAKING

APPELLATION Sonoma Coas	Α	APPI	ELLA	TION	Sonoma Coast
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SUB-APPELLATIONS Green Valley, Sebastopol Hills,

Russian River Valley

VARIETAL 100% Pinot Noir COMPOSITION

OAK PROFILE Aged 10 months in 100% French oak KEY François Frères, Rousseau, & AGING COOPERS 40% new, 60% neutral Gillet, Damy, Boutes, Cadus

ALCOHOL 14.2% ROOTSTOCK Varies

ΡН CLONES 3.65 667, 115, 777, 828,

Calera Series

MIGRATION

ACIDITY SOILS 0.57 g/100 ml Goldridge, Sandy Loam,

Yolo Series

FERMENTATION Small batch open top fermentation with gentle punchdowns

