MIGRATION

2021 SANTA LUCIA HIGHLANDS PINOT NOIR TONDRE VINEYARD

Highlighting lush, layered flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. First planted in 1997, Tondre Vineyard is one of the Santa Lucia Highlands' premier vineyards. Shaped by ancient glacial soils, a southeast exposure and a maritime-influenced climate, this dynamic Pinot Noir offers robust tannins, stunning layers of cherry, boysenberry and plum and exotic floral and spice notes.

VINTAGE NOTES

The growing season kicked off with a January rain event that brought 50% of the region's seasonal rainfall in under three days, followed by an extremely dry February and March, with cool temperatures delaying budbreak until mid-March in the Santa Lucia Highlands and Sta. Rita Hills. Summer brought mild temperatures, with cool mornings and abundant fog that helped lengthen the growing season, yielding grapes with great natural acidity and complex flavors. The mild weather continued until harvest, producing energetic white wines with beautiful tropical layers and refreshing minerality, and profoundly concentrated Pinot Noirs with lush layers of blue fruit and savory spice.

WINEMAKING NOTES

In 2021, the ancient glacial soils of Tondre Vineyard produced a robust and rustic Pinot Noir with alluring aromas of black plum, black currant, earthy forest floor and white pepper. On the palate, velvety tannins and a broad, mouth-filling structure frame the ripe plum, dark berry and spice flavors as they build a long, luxurious finish.

WINEMAKING

APPELLATION	Santa Lucia Highlands	ALCOHOL	14.2%
VINEYARD	Tondre Vineyard	РН	3.37
VARIETAL COMPOSITION	100% Pinot Noir	ACIDITY	0.57 g/100 ml
OAK & AGING	Aged 10 months in 100% French oak 38% new, 62% neutral		
	Damy, François Frères, Rousseau		
KEY COOPERS	Damy, François Frères, Rousse	au	
FERMENTATION	All hand picked fruit, small lot 4 days of cold soak, daily pun	t open top fern	nentation,
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