MIGRATION

2019 STA. RITA HILLS SYRAH

Highlighting lush, layered flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. This dedication led us to Santa Barbara County's renowned Sta. Rita Hills AVA. Vines are cooled by fog and coastal breezes off the Pacific Ocean, resulting in a luscious Syrah.

VINTAGE NOTES

On the Central Coast, cooler summer temperatures with no major heat events ensured a long growing season and abundant hangtime, leading to perfect ripeness and flavor development in the grapes. Lower-than-average yields and smaller berries resulted in incredibly rich and concentrated wines, with our Central Coast reds possessing amazing color, bright acids and deep, lush flavors, and our whites displaying beautiful brightness and sophisticated citrus and stone fruit layers.

WINEMAKING NOTES

Located just 9 miles from the Pacific Ocean, this acclaimed cool-climate vineyard has produced a deep and rustic expression of Syrah, with luscious layers of huckleberry, leather, lavender, blueberry and anise, as well as hints of cedar, white pepper and minerality that add depth and complexity to the long, vibrant finish.

WINEMAKING

APPELLATION	Sta. Rita Hills
VINYARDS	63% John Sebastiano Vineyard, 37% Donnachadh Vineyard
VARIETAL COMPOSITION	100% Syrah
FERMENTATION & AGING	10-14 days fermentation at 85°F Barrel aged 22 months in 100% French oak 46% new, 54% neutral
KEY COOPERS	Gillet, François Frères, Nadalie
ALCOHOL	14.2%
PH	3.63
ACIDITY	0.57 g/100 ml
SELECTION	Small fermentation lots were kept separate and barreled down after pressing. Lots were left in barrel for 22 months. Single barrels were tasted and only the top 6 barrels were selected for the final blend.
FERMENTATION	All hand picked, small open top fermentations, 3-5 days of cold soak, daily punch downs

THE DUCKHORN PORTFOLIO