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

MIGRATION^{*}

2021 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

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

This luxurious Syrah reveals complex aromas of ripe blackberry, cassis, lavender, cedar and earthy forest floor. On the palate, well-structured tannins and an underlying weightiness frame the lush berry flavors, with hints of vanilla and sweet French oak emerging throughout a long, layered finish.

WINEMAKING

APPELLATION	Sta.	Rita	Hills
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Donnachadh and Jon Sebastiano VINYARDS

VARIETAL COMPOSITION 100% Syrah

FERMENTATION & AGING Barrel aged 15 months in 100% French oak

42% new, 58% neutral

ALCOHOL 13.9%

ΡН 3.76

ACIDITY 0.63 g/100 ml

KEY COOPERS François Frères, Gillet and Rousseau

