

MIGRATION[®]

2013 SONOMA COAST CHARDONNAY – CHARLES HEINTZ VINEYARD

Migration is dedicated to crafting Chardonnay and Pinot Noir from the finest cool-climate winegrowing regions to create wines that highlight lush fruit, bright acidity and impeccably balanced oak. Since being planted in 1982, Charles Heintz Vineyard in Green Valley has emerged as a legendary site for world-class Chardonnay. Located atop the second ridge inland from the Pacific at an elevation of 900 feet, Heintz is a warmer vineyard in a very cool winegrowing region. This unique combination creates a gracefully balanced wine that combines the richness and intensity of perfectly ripened old vine fruit with the structure and acidity of great Sonoma Coast winegrowing.

IN THE VINEYARD

The 2013 harvest was early, even and excellent with a warm dry spring brought an early bud break and created ideal conditions for flowering and fruit set. In the weeks after Labor Day, a moderate heat event followed by a period of perfect weather created a dream scenario for end-of-season ripening. Rain was not a factor, and for the second vintage in a row, the quality of the grapes was exceptional throughout Russian River Valley.

COMMENTS FROM THE WINEMAKER

This is a gorgeous and elegantly layered wine with aromas of lemon custard, pear and honeysuckle, as well as background notes of wet stone and toasty oak. While the palate is lush and full, brilliant acidity adds poise and definition to flavors of stone fruit, custard, candied citrus rind and subtle hazelnut.

VARIETAL CONTENT

100% Chardonnay

HARVEST INFORMATION

Harvest Dates: October 4, 2013
Average Sugar at Harvest: 23.9° Brix
1 Vineyard Harvested

COOPERAGE

90% Barrel Fermentation
100% French Oak
35% New Oak, 55% Second Vintage, 10% Stainless Steel
Aging: 10 Months

TECHNICAL DATA

75% Malolactic
Alcohol: 14.5%
0.69 g/100 ml titratable acidity
pH: 3.56
Bottled: July 2014
Release Date: March 2015

