

2016 MIGRATION SONOMA COAST PINOT NOIR

The ultimate value in food-friendly, cool-climate Pinot Noir!



Composition: 100% Pinot Noir

Market Trends/Opportunity: Pinot Noir
\$25+ SRP category is +23% vs. PY.

Winemaker: Dana Epperson

Availability: National

Appellation: Sonoma Coast

SRP: \$42

Winemaking & Sourcing: Migration is dedicated to exploring Pinot Noir and Chardonnay from the finest cool-climate winegrowing regions. This exploration has taken us to the storied vineyards of California's Sonoma Coast, where fog cools the vines that grow in the region's Goldridge sandy loam soils. Sourced from some of the finest vineyards in the region including Dutton Ranch, Orsi Sweetwater and Bellflower.

Tasting Notes: This complex cool-climate Pinot Noir displays lovely texture and tension. On the nose, layers of blackberry, raspberry, moist earth and fresh-cut grass evolve and expand over time. The robust dark berry flavors continue on the palate, where they are underscored by a firm, sophisticated structure that adds nuance and grip

Key Accolades: v16 94 Pts. *James Suckling*.
v16 90 Pts. *Wine Spectator*. v16 92 Pts., *Wine Review Online*. v16 90 Pts., *PinotFile*. v15 91 Pts., *Decanter*.

Recommended Pairings: Stuffed Portobello, Rack of Lamb, Grilled Salmon, Camembert Cheese.

UPC: 669576 018897

SCC/Case Code: 20 669576 01889 1

TTB Approval: 17137-001-000756

Marquee Accounts: Morton's , Roy's, Four Seasons, The Ivy, Il Fornaio, Mastro's, Oceanaire, Ritz Carlton, Ruth's Chris, Commanders' Palace

Alcohol: 14.1%

Formats Available: 375ml, 750ml