

# 2016 MIGRATION SONOMA COAST PINOT NOIR

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## Key Accolades

v16 94 Pts. *James Suckling*. v16 90 Pts. *Wine Spectator*.

## 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.

**SRP: \$42**

## Production & Technical Data

Variety: 100% Pinot Noir      Average Sugar at Harvest : 25.0° Brix

Appellation: Sonoma Coast      Aging & Oak: 10 months | 100% French Oak | 40% new oak, 60% neutral oak

Harvest Dates:  
August 13 – September 27      Fermentation: 10 to 14 days at 85°F

Inaugural Vintage: 2001      pH: 3.60      TA : 5.40 g/L

Format Available: 375 mL,  
750 mL      Alcohol: 14.1%

