

# 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 luxury category is +21% vs. PY.

**Winemaker:** Dana Epperson

**Availability:** National

**Appellation:** Sonoma Coast

**SRP:** \$40

**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:** v14 91 Pts., *Wine Enthusiast*. v14 90 Pts., *The Tasting Panel*. v14 91 Pts., *Connoisseurs' Guide to CA Wines*. v14 90 Pts. *Wine Review Online*.

**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