

# 2017 MIGRATION SONOMA COAST PINOT NOIR

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## Key Accolades

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

## Tasting Notes

Embodying the cool-climate essence of California's famed Sonoma Coast this wine offers lovely texture and tension and generous fruit. On the palate, alluring layers of blackberry, raspberry and cranberry mingle with hints of forest floor and subtle toasty oak, carrying the wine to a rich and polished finish.

**SRP: \$42**

## Production & Technical Data

Variety: 100% Pinot Noir      Average Sugar at Harvest : 24.8° Brix

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

Harvest Dates:  
September 27 - October 2      Fermentation: 10 to 14 days at 85°F

Inaugural Vintage: 2001      pH: 3.63      TA : 5.60 g/L

Format Available: 375 mL,  
750 mL      Alcohol: 14.2%

