

MIGRATION[®]

2020 SONOMA COAST PINOT NOIR

Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions highlighting lush fruit, bright acidity and impeccably balanced oak. This dedication has taken us to the storied vineyards of California's Sonoma Coast, where clockwork fog and Goldridge sandy loam soils have contributed to a Pinot Noir with beautiful high-tone red fruit flavors of cherry, cranberry and strawberry and enticing hints of orange-cinnamon spice.

VINTAGE NOTES

While the 2020 North Coast growing season began with a mild winter and less than average rainfall, there was enough precipitation to provide ample soil moisture. After an early and ideal budbreak, temperate weather throughout spring and summer produced balanced canopies and steady shoot growth, with relatively small berries. Mid-August brought a week of temperatures over 100° F, providing a final push towards optimal ripeness for our Sauvignon Blanc, Chardonnay, and select Pinot Noir vineyards. While late-season wildfires in Northern California brought logistical challenges, we were able to successfully pick our North Coast vineyards during a very busy, truncated harvest, resulting in beautifully pure and aromatic white wines, and lush, spicy and concentrated reds.

WINEMAKING NOTES

Sourced from some of the finest cool-climate vineyards on the Sonoma Coast, this alluring Pinot Noir reveals inviting layers of ripe cherry, strawberry, rose petal, caraway and plum. On the palate it is lush, cohesive and impeccably balanced, with fine-grained tannins carrying the wine to a long, silky finish.

WINEMAKING

APPELLATION Sonoma Coast

VARIETAL COMPOSITION 100% Pinot Noir

OAK & AGING Aged 10 months in 100% French oak
40% new, 60% neutral

KEY COOPERS François Frères, Rousseau, Gillet, Damy, Boutes

CLONES Pommard, 115, 667, 113, Calera, 777, 828

SOILS Goldridge sandy loam, Yolo series

FERMENTATION 10-14 days fermentation at 85°F
Small lot open top fermentations, 3-5 days of cold soak, daily punch downs



ALCOHOL 13.9%

PH 3.64

ACIDITY 0.59 g/100 ml

THE DUCKHORN PORTFOLIO



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