

MIGRATION[®]

2011 SANTA MARIA VALLEY CHARDONNAY – DIERBERG VINEYARD



IN THE VINEYARD

The 2011 growing season was one of the coolest in memory. While unusual spring weather resulted in a smaller crop, the cool season was near perfect for developing pure, intense varietal flavors in our white grapes. Berries were small, and yields were down by 15 to 20 percent, adding to overall concentration and texture. The long, temperate growing season allowed the grapes to develop slowly with our Chardonnay coming in at optimal ripeness with excellent natural acidity, before the October rains.

COMMENTS FROM THE WINEMAKER

Dierberg Vineyard always produces a rich and aromatic expression of Santa Maria Valley Chardonnay, and this wine is no exception. From its alluring orange blossom, fresh pineapple, brown sugar and green apple aromas to its intense palate weight and bright acidity, this is a lush, complex wine. At the same time, it displays lovely balance and incredible length with just a touch of well-integrated oak.

VARIETAL CONTENT

100% Chardonnay

HARVEST INFORMATION

Harvest Dates: September 27, 2011
Average Sugar at Harvest: 23.7° Brix
1 Vineyard Harvested

COOPERAGE

100% Barrel Fermentation
100% French Oak
40% New Oak, 60% Second Vintage
Barrel Aging: 14 Months

TECHNICAL DATA

75% Malolactic
Alcohol: 13.7%
0.65 g/100 ml titratable acidity
pH: 3.35

Bottled: February 2013
Release Date: March 2013

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DUCKHORN WINE COMPANY