# MIGRATION

# 2023 SONOMA COAST CHARDONNAY KEEFER RANCH VINEYARD

Highlighting lush, layered flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. Planted by Marcy Keefer in 1996, and situated in the cool heart of the Sonoma Coast, Keefer ranch has earned acclaim as one of California's grand cru-caliber vineyards. Located on an eastern-facing slope with ideal Goldridge soil, our prized block of Keefer produces a beautifully textural Chardonnay with lovely tension and soaring flavors of peach, Fuji apple and citrus.

## VINTAGE NOTES

The 2023 growing season began with a cool, wet winter followed by a cool-to-moderate spring. This delayed budbreak and bloom in many regions, especially the Green Valley, Petaluma Gap and Carneros AVA's, with some vineyards two-to-four weeks behind average. We harvested our first Russian River Valley Pinot Noir on September 14th and slowly progressed from north to south, harvesting Pinot Noir and some Chardonnay's in early October. After a miraculous series of short heat waves that pushed the grapes to ripeness, we began harvesting Chardonnay in earnest and concluded harvest on October 27th. Viticultural practices were key to success in 2023, including crop adjustments and leafing to increase sun exposure and ensure ideal ripeness. Our diligence paid off, with red wines showcasing concentrated flavors, excellent textures and deep hues and whites presenting delicate, fresh aromatics and vibrant acidity.

### WINEMAKING NOTES

This Chardonnay captivates with aromas of lemon meringue, baked apple and toasted caramel, accented by a touch of baking spice. The palate is both rich and structured, revealing supple flavors framed by bright acidity, with a finish that lingers with hints of caramel and citrus zest.

### WINEMAKING

APPELLATION	Sonoma Coast	ALCOHOL	14.2%
VINEYARD	Keefer Ranch Vineyard	РН	3.46
VARIETAL COMPOSITION	100% estate Chardonnay	ACIDITY	0.58 g/100 ml
FERMENTATION & AGING	Aged 10 months in 100% French oak 38% new, 62% neutral		
KEY COOPERS	Damy, François Frères, Rousseau, Tremeaux		
MALOLACTIC FERMENTATION	100%		
RESIDUAL SUGAR	Dry		

