The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

MIGRATION

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2022 RUSSIAN RIVER VALLEY CHARDONNAY DUTTON RANCH-JEWELL VINEYARD

Highlighting lush flavor, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate wine growing regions. Located in the coolest part of the Russian River Valley, and farmed by the legendary Dutton family, we have been fortunate to work with Jewell Ranch for over a decade. Offering lovely depth and texture, enticing white flower aromas and vibrancy layers of honeysuckle, lemon chiffon and apple, this is a bright and captivating expression of cool-climate Chardonnay.

VINTAGE NOTES

While the 2022 growing season in the Sonoma Coast was compact and eventful, it produced wines with lush, refined tannins, opulent layers of fruit and lively natural acidity. Thanks to warm summer temperatures, we began harvesting our warmest Chardonnay and Pinot Noir vineyard at ideal ripeness in mid-August. The arrival of a significant heat event near Labor Day gave the remaining vineyards a final push to ripeness and we concluded harvest in mid-September. Overall, the quality was spectacular. The Chardonnays have beautiful citrus and tropical aromas and lush, concentrated flavors, with the Pinot Noirs offering supple, refined tannin and luxurious layers of dark berry fruit.

WINEMAKING NOTES

This lush and radiant Chardonnay displays aromas of Fuji apple, stone fruit, summer melon, white flowers and lemon zest. On the palate, lively layers of fresh citrus, apple and floral blossoms are framed by energetic acidity that carries the flavors to a long, vibrant finish.

WINEMAKING

APPELLATION	Russian River Valley
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VINEYARDS 100% Dutton Ranch - Jewell Vineyard

VARIETAL COMPOSITION 100% Chardonnay

FERMENTATION & AGING Aged 10 months in 100% French oak

37% new, 63% neutral

KEY COOPERS Damy, François Frères, Leroi

ALCOHOL 14.2%

ΡН 3.42

ACIDITY 0.59 g/ 100 ml

MALOLACTIC 75%

FERMENTATION

RESIDUAL SUGAR Dry

ADDITIONAL Robert Young Clone and Clone 108 INFORMATION





