

MIGRATION[®]

2022 M[>] SONOMA COAST PINOT NOIR

The pinnacle of our portfolio, M[>] honors our co-founder, Margaret Duckhorn, who taught us to appreciate the very best of life. Crafted as a vintage selection of our finest barrels of wine, M[>] embodies Margaret's passion for Pinot Noir and her enduring legacy of excellence. Patiently aged in French oak, it is both opulent and elegant, with soaring blackberry and raspberry flavors, luxurious tannins and a complex, age-worthy structure.

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

The pinnacle Migration M[>] Sonoma Coast Pinot Noir entices with its rich and perfectly balanced profile, bursting from the glass with aromas of ripe raspberry, cherry, forest floor, violet, and wood spice. Upon first taste, it presents a silky, medium to full-bodied mouthfeel adorned with delicious fruit and spice notes that harmonize beautifully. The finish is elegant and enduring, creating a memorable tasting experience that showcases the distinctive characteristics of the Sonoma Coast.

WINEMAKING

APPELLATION	Sonoma Coast	ALCOHOL	13.9%
VARIETAL COMPOSITION	100% Pinot Noir	PH	3.52
OAK & AGING	Aged 15 months in 100% French oak 50% new, 50% neutral	ACIDITY	0.56 g/100 ml
KEY COOPERS	Rousseau, François Frères, Damy, Boutes		
SELECTION	M ^{>} is from a selection of our finest lots from the 2022 vintage. We narrowed down the lots through rigorous tastings and then went through each lot to hand select the new and neutral French Oak barrels, choosing only the oak that lifted the fruit and let the wines shine. We racked the wines from barrel and blended after 10 months to create a harmonious and intergrated blend, then went back to the same barrels for another 5 months of aging.		
FERMENTATION	50% small stainless steel fermentations and 50% concrete egg fermenter with pneumatic and hand punchdowns and gentle pumpovers		
CLONES	A selection; 115, 777, 667, Pommard		
SOILS	Varies		

