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

MIGRATION

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2023 RUSSIAN RIVER VALLEY PINOT NOIR RUNNING CREEK 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. This dedication led us to establish our estate vineyard in the heart of the legendary Russian River Valley. This wine is a selection of the best blocks and barrels of wine from this exceptional site. Though rich and supple, with alluring flavors of blackberry and Bing cherry, it is also a beautifully complex, terroir-driven wine.

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 opulent Pinot Noir reveals aromas of plum, blackberry, tart cherry and mocha, complemented by Christmas spice. On the palate, refined tannins and balanced acidity frame the dark fruit, leading to a long finish with hints of toasty oak and tension that invites another sip.

WINEMAKING

APPELLATION	Russian River Valley	ALCOHOL	13.9%
VINEYARD	Running Creek Vineyard	PH	3.36
VARIETAL COMPOSITION	100% estate Pinot Noir	ACIDITY	0.60 g/100 ml
OAK & AGING	Aged 10 months in 100% French oak 42% new, 58% neutral		
KEY COOPERS	Boutes, François Frères, Damy, Rousseau		
FERMENTATION	All hand picked, small open top fermentations, 3-5 days of cold soak, daily punch downs		
CLONES	667, 777, Pommard		
SOILS	Yolo Series		

