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

# MIGRATION<sup>\*</sup>

## 2021 RUSSIAN RIVER VALLEY BLANC DE BLANCS SPARKLING WINE RUNNING CREEK VINEYARD

Highlighting lush flavors, bright acidity and impeccably balanced French oak, Migration is dedicated to crafting wines from the finest cool-climate winegrowing regions. Made using Chardonnay from our acclaimed Running Creek Vineyard that was harvested specifically to make sparkling wine, this dazzling low-dosage Blanc de Blancs was aged for a year in barrel and tank before spending two years en tirage. The result is a vibrantly elegant sparkling wine with a tantalizing mousse and finely detailed layers of peach, apple, citrus blossom and honeysuckle.

### VINTAGE NOTES

With just 50% of our average rainfall to start the season we took proactive measures in our vineyards, including early suckering and pruning, careful cover crop management and targeted irrigation to ensure healthy vines. Spring and summer brought mild-to-warm temperatures that allowed the grapes to ripen slowly and evenly, resulting in early flavor development at lower Brix with high acidity. To achieve balanced acids with even more flavor development we waited patiently until September 1st to begin our Chardonnay harvest and completed our last Pinot Noir pick on October 2nd. The resulting wines offer ideal ripeness, supple textures and beautifully concentrated flavors.

### WINEMAKING NOTES

Effervescent and vibrant, this Blanc de Blancs enchants with a bouquet of white peach, delicate florals, Meyer lemon, and brioche. On the palate, green apple, citrus, and honeysuckle interplay gracefully, underpinned by subtle minerality. Its crisp texture and invigorating flavors culminate in a lively, refreshing finish.



### WINEMAKING

AGING

VARIETAL

COMPOSITION

APPELLATION	Russian River Valley	ALCOHOL	12.5%
VINEYARD	Running Creek Vineyard	PH	3.10
METHOD	Méthode champenoise Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.	ACIDITY	0.86 g/100 ml
OAK PROFILE &	7 months in neutral French oak.		

VARIETAL CONTRIBUTION

24 months en tirage.

100% Chardonnay

CHARDONNAY Brightness, freshness, minerality, elegance.





