

## 2021 MIGRATION SONOMA COAST CHARDONNAY

### Key Accolades

v21 93 Pts., *James Suckling*. v21 92 Pts., *Wine Enthusiast*.  
v21 93 Pts., *Wine Review Online*. v21 90 Pts., *Jeb Dunnock*.

### Tasting Notes

Beautifully poised and shimmering with racy acidity, this enticing Chardonnay draws you in with aromas evocative of honeycomb, Fuji apple, nectarine and sweet citrus. On the palate it is impeccably balanced, with a lush, supple texture that frames the bright citrus and custard flavors as they glide to a silky and energetic finish.

### Production & Technical Data

SRP: \$44

#### VARIETAL COMPOSITION

100% Chardonnay

#### APELLATION

Sonoma Coast

#### AGING & OAK

10 months | 100% French Oak | 34% new oak | 75% Malolactic Fermentation

#### INAUGURAL VINTAGE

2008

#### ALCOHOL

14.2%

#### pH

3.38

#### TA

5.3 g/L

#### FORMATS AVAILABLE

750 mL

#### UPC

669576 01891 0

