



Migration

Migration Pinot Noir 2018 is a cool-climate expression of Pinot Noir from Sonoma Coast. This wine by Duckhorn delivers generous dark fruit flavors, hints of earth and spice, and a silky finish, making it perfect for enjoying over the next few years.

Pinot Noir 2022

California, USA

MIGRATION®



Alcohol :14,20 %

Composition: 100% Pinot Noir



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MIGRATION®

Pinot Noir 2022

Migration is dedicated to producing wines that highlight the nuances of cool-climate vineyards. The name "Migration" reflects the seasonal journeys of grape harvests and the winemaking process itself.

Migration Pinot Noir 2018 hails from the renowned Sonoma Coast, a region celebrated for its cool-climate viticulture.

The vineyards benefit from the maritime influence of the Pacific Ocean, which brings fog and cooler temperatures, allowing the grapes to ripen slowly and develop complex flavors.

The diverse soils, ranging from clay to sandy loam, contribute to the distinct character and elegance of this Pinot Noir. Migration, a part of Duckhorn Portfolio, has focused on cool-climate varieties, emphasizing the expression of vineyard terroir.

Winemaking Process: The winemaking process for Migration Pinot Noir 2018 is meticulous, ensuring that the unique characteristics of the Sonoma Coast are preserved. Hand-harvested grapes are carefully sorted and destemmed before fermentation in small, temperature-controlled stainless steel tanks. This wine undergoes malolactic fermentation and is aged in French oak barrels, with a portion of new oak, for approximately 10 months. This aging process enhances the wine's complexity and adds subtle notes of spice and vanilla.

Tasting Notes:

- **Color:** Bright ruby red with a translucent edge.
- **Aroma:** The nose is greeted with vibrant aromas of cherry, raspberry, and pomegranate, intertwined with hints of rose petals, baking spices, and a touch of earthy undertones.
- **Palate:** On the palate, this Pinot Noir offers a harmonious balance of red fruit flavors, such as strawberry and cranberry, complemented by subtle notes of clove, cinnamon, and oak. The wine has a silky texture, with refined tannins and a lingering, elegant finish.

Wine Pairing Ideas:

- Roast duck with cherry glaze
- Grilled salmon with a herb crust
- Mushroom risotto
- Brie or Camembert cheese

James Suckling (JS) : 94 Points (2021)



Aromas of red and dark fruits, red cherries and potpourri followed by ground cloves, roasted coffee beans, cedar and underlying dried orange peel. Medium-bodied yet creamy texture with velvety tannins and crisp acidity. Zesty and flavorful. Aged for 10 months in 35-36% new oak barrels - a mix of multiple barrels from 13 different coopers.



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Jeb Dunnuck (JD) : 91 Points (2019)

Readers looking for a classic Sonoma Coast Pinot Noir should check out the 2019 Pinot Noir Sonoma Coast, a medium-bodied, spicy, savory, yet supple and textured Pinot Noir. With lots of spiced red fruits, some earthy, forest notes, ripe tannins, and no hard edges, it's ideal for drinking over the coming 4-6 years.



Wine Spectator (WS) : 90 Points (2019)

Lively, with a mix of raspberry, cherry and red currant fruit flavors that bounce along, with red tea and a hint of savory bramble. Drink now



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