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

MIGRATION

California, USA

Alcohol :14,20 %

Composition: 100% Pinot Noir

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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 varietals, 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

94 JEB DUNNUCK

Jeb Dunnuck (JD) : 94 Points (2022)

The 2022 Pinot Noir Sonoma Coast pours a jeweled red hue and is ripe with elegant, fruity aromas of raspberry candies, pressed flowers, sweet herbs, and baking spice. Its medium-bodied frame is juicy and rounded, with refined, ripe tannins, even acidity, and a well-managed, polished feel through the finish. It's a nicely styled wine in this warm vintage that offers a good deal of immediate hedonistic pleasure.

MIGRATION

Pinot Noir 2022

James Suckling (JS) : 93 Points (2022)

Bright and perfumed aromas of raspberries, potpourri and orange peel. The palate is medium-bodied with fine tannins and bright acidity, giving notes of blackberry bush, dried herbs and earth. Balanced and fresh.