

Migration



2003 Migration Anderson Valley Pinot Noir

IN THE VINEYARD

Harvest 2003 was prolonged. First, hot temperatures in early September started harvest at a furious pace, but these intense temperatures subsided and the remaining fruit came in at an optimal time. Second, on our 150 Estate acres there are over 49 combinations of clone and rootstock, resulting in fruit that ripens at various times. The quality of this vintage is superb, with the fruit harvested early in the season displaying ripe, fleshy characteristics balanced by the grapes harvested late in the season, which offer great depth of flavor.

COMMENTS FROM THE WINEMAKER

This wine is smooth and well-balanced with bright acidity and soft fruit tannins. The aroma has toasted oak, earth, black currant and strawberry. The flavors are concentrated with plum, black cherry, tobacco, mushroom and nutmeg. A lighter style than our Goldeneye, this wine shows the range and flexibility of the Pinot Noir varietal.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: September 17 – October 31, 2003

Average Sugar at Harvest: 24.8° Brix

6 Vineyards Harvested

Cooperage

100% French Oak

Barrel Aging: 16 Months

100% new French oak

Production/Technical Data

Alcohol: 14.5%

0.65 g/100 ml titratable acidity

pH: 4.07

Bottled: February 2005

Release Date: March 2005