

# Winter

2020



Greetings Wine Club Members —

Happy 2020! I hope you had a happy, healthy holiday season enjoyed with family, friends and delicious wine.

Our first chosen wine for winter is the **2018 Chalone Estate Chardonnay Musqué**. This clone expresses delightful perfumed notes and a distinctive quality from any other type of Chardonnay. Our vineyard manager came across an especially expressive single Chardonnay vine and grafted it over to two other vines, resulting in three vines. The following year, he grafted enough to result in eighteen vines of this intriguing varietal. Today, we have an entire 1.7 acre parcel in our *MacWood Block*, as a result of grafting from one single vine. The 2018 vintage is highlighted by its moderate growing season and average rainfall, resulting in grapes with extra hang time.

Our second winter selection is the **2017 Chalone Estate Reserve Pinot Noir**. This vintage yielded an average amount of rainfall overall, however approaching harvest, we experienced incredible heat spikes with temperatures above 110°F for more than two weeks. A sudden temperature increase during this critical time makes for a swift harvest as sugar levels spike resulting in the entire vineyard ripening simultaneously. All of these factors amounted to a very condensed harvest, similar to 2016.

Please visit [foleyfoodandwinesociety.com](http://foleyfoodandwinesociety.com) for our **Chalone Vineyard** pairing recipes. *Enjoy!*

Cheers,

Gianni Abate  
*Winemaker*



**CHALONE**  
**VINEYARD**

## 2018 ESTATE CHARDONNAY MUSQUÉ

Chardonnay Musqué is named such due to its especially aromatic qualities. The 2018 vintage is bright with acidity that supports mouthwatering flavors of Meyer lemon, nectarine and white peach. Cooperative weather during the flowering stage increased fruit yields and created a crisp refreshing wine with wonderfully ripe flavors and a satisfying finish.

<b>APPELLATION</b>	Chalone AVA
<b>COMPOSITION</b>	100% Chardonnay Musqué
<b>BARREL AGING</b>	5 months in French oak
<b>ALCOHOL</b>	14.2%
<b>CASE PRODUCTION</b>	154

**Retail Price: \$40.00 Club Shipment Price: \$32.00 Reorder Price: \$28.00**



## 2017 ESTATE RESERVE PINOT NOIR

The 2017 Reserve Pinot Noir is a delight for the senses. Aged for 12 months in French oak, this wine delivers notes of raspberry jam, plum and spice, complemented by a distinct chalky minerality that is unmistakably indicative of our Central Coast growing region.

<b>APPELLATION</b>	Chalone AVA
<b>COMPOSITION</b>	100% Pinot Noir
<b>BARREL AGING</b>	12 months and fermented in French oak, 60% new
<b>ALCOHOL</b>	14.5%
<b>CASE PRODUCTION</b>	286

**Retail Price: \$55.00 Club Shipment Price: \$44.00 Reorder Price: \$38.50**



Enjoy 30% savings on reorders or current club wines. Order 12 or more bottles of any of the current club wines and receive \$10 ground shipping (not valid to HI or AK). To order visit [www.chalonevineyard.com](http://www.chalonevineyard.com) or [wineclub@chalonevineyard.com](mailto:wineclub@chalonevineyard.com) or contact us at (707) 933-3235. **Offer expires February 24, 2020.**