

CHALONE VINEYARD

Greetings Wine Club Members —

Welcome to 2021! Each New Year, I like to reset and reflect. It got me thinking about Chalone's incredible layers of history, distinct vineyards, winemaking, and people (plus their stories) that make up the wines you're drinking today...which brought me to this. In each letter to you, I will focus on a special nugget of our story to sip on because I really do think we have something special here. We're calling it, *Chalone Grown Sip & Learns*, so stay tuned and get ready to "geek out" to our deepest "secrets."

This month, we're focusing on the land and **it all starts with the soil**. Our estate vineyards are blessed with some really unique characteristics which translate into the wines themselves. Recently, we had an opportunity to dive deep into the dirt here with Geologist and Terroir Specialist, Brenna Quigley. The soil here is made up of mostly decomposed granite laced with limestone. Brenna found that the type of limestone we have up here is not like any limestone she has ever seen before. The soils are a mix of McCoy-Gilroy Complex, Vista course sandy loam and Danville sandy clay loam, all of which hold very little water and are laced with this special limestone. This is what molds our wines. You see, vines like a good struggle. It adds intensity to the fruit which we love, and the limestone-laced soil adds a wonderful minerality and salinity that you can't replicate.

You may be asking how this soil translates to the flavors in the wines. The soil's minerality is most apparent in our Chardonnays. Try to pick it out with your club wines this month. As a more floral clone of Chardonnay, the **2018 Chardonnay Musqué** has nice aromatics up front and mineral driven flavor on the back of the palate that taste like wet stone. The mineral flavors are not only isolated to Chardonnay, we also see it in the **2016 Reserve Pinot Noir**, but on a lesser scale because of the intense raspberry jam notes.

I hope you enjoyed our first *Sip & Learn*. I wish you all a happy 2021 full of new possibilities, and of course, the wines of Chalone at your table.

Cheers,

Gianni Abate,
Winemaker



It all starts with our limestone soil.

WINE CLUB SELECTION



2018 CHALONE ESTATE CHARDONNAY MUSQUÉ

Chardonnay Musqué is named for its especially aromatic qualities. This clone expresses delightful perfumed notes which is a distinctive quality from any other type of Chardonnay. It is bright with acidity that supports mouthwatering flavors of Meyer lemon, nectarine and white peach. The lingering minerality accented by floral aromas provides a vibrant and satisfying finish.

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

Retail Price: \$42.00 Club Price: \$33.60 Reorder Price: \$29.40



2016 CHALONE RESERVE PINOT NOIR

Year after year, our estate grown Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones; and, the 2016 vintage is no different. This Pinot Noir hails from the Vista and Reservoir blocks of our estate vineyards. This wine delivers notes of raspberry jam, wild berry, black tea, and baking spices, complemented by a distinct minerality.

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| APPELLATION | Chalone AVA |
| COMPOSITION | 100% Pinot Noir |
| BARREL AGING | 12 months in French oak, 60 % new |
| ALCOHOL | 13.5% |
| CASE PRODUCTION | 330 |

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

Enjoy 30% savings on reorders of 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.wineclub@chalonevineyard.com or contact us at (707) 933-3235. Offer expires February 22, 2021.

SKU#:C10121