

# CHALONE VINEYARD

## CHALONE GROWN SIP & LEARN *Bud Break with Richard Boer, Vineyard Manager*

Greetings Wine Club Members —

We are officially well into spring, a time where the vineyards are reborn and full of bright green new growth. As Vineyard Manager, it's an exciting time at Chalone because bud break has begun which is the time when the vines awake from their winter dormancy and spring into action as that very first step in the growing cycle for the 2021 vintage.

Since I started working at Chalone in 1992, I've come to learn that nothing is the norm here, including bud break. Since our vineyards are high elevation, above the fogline, we tend to get warmer days than the rest of the Monterey County which leads to earlier bud break. This unique climate combined with the well-drained soils make for smaller, riper berries, and more concentrated flavors – which, to me, is a defining characteristic in Chalone wines and all the more reason I love working here.

Our spring wines are a perfect example of this beautiful fruit concentration, especially found in our **2018 Chenin Blanc** which comes from our oldest vineyard planted in 1919. Old vines such as these are extremely rare to find, and we feel very fortunate to work with them as they are a living history to us and capture the unique terroir here. The old vines don't produce large yields, but the fruit concentration is well worth savoring. This 2018 has a profile of ripe cantaloupe, fresh citrus notes, a hint of honey and an intriguing minerality to balance out the fruit; it is a perfect wine for sipping in the spring. Our other spring wine selection is the **2017 Grenache** which is one of the last vines to hit bud break. It has an ample and rich body and will stand up to longer aging times in bottle which I attribute to the cooler, more wet vintage of 2017.

I hope you enjoyed this spring vineyard spotlight of *Sip & Learn*. Stay safe out there, and remember to savor the warmer days ahead.

Cheers,

Richard Boer,  
*Vineyard Manager*



*Spring bud break in the vineyard.*

## WINE CLUB SELECTION



### 2018 CHALONE ESTATE CHENIN BLANC

Originally planted in 1919, this wine captures both the terroir and long history of Chalone Vineyard. Our 100% Chenin Blanc is a delightful blend of fresh orange and complex citrus notes, and ripe cantaloupe with a wet stone minerality. Pair with a rich seafood dish, or savor on its own this spring.

APPELLATION	Chalone AVA
COMPOSITION	100% Chenin Blanc
BARREL AGING	5 months in French oak
ALCOHOL	13.8%
CASE PRODUCTION	188

**Retail Price: \$44.00 Club Price: \$35.20 Reorder Price: \$30.80**

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### 2017 CHALONE ESTATE GRENACHE

Bright garnet in color, this beautiful 100% Grenache adds lush dark boysenberry fruit and a firm tannin structure. This fruit forward wine expresses floral notes of violets with fruit characters of plum, smoky oak, tart blackberry and seamless minerality. Enjoy with braised beef stew, or a hearty cassoulet.

APPELLATION	Chalone AVA
COMPOSITION	100% Grenache
BARREL AGING	9 months in French oak, 40 % new
ALCOHOL	14.2%
CASE PRODUCTION	290

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

*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](mailto:www.wineclub@chalonevineyard.com) or contact us at (707) 933-3235.*

***Offer expires May 24, 2021.***

SKU#:CL0421