

CHALONE VINEYARD

“Chalone isn’t a label; it’s a place on earth.” The wines speak to the limestone and decomposed granite soils that are specific to this wild, isolated mountain plateau in Monterey County. The low-nutrient soils make the vines struggle and give the wines unique minerality; the diurnal temperature swings and cool winds retain acidity; the intense sunshine builds flavors and tannin structure; and the age of our vines enhances the wines’ concentration, complexity and ageability.

2012 ESTATE GRENACHE

VINEYARD

Chalone estate vineyard is planted between 1,650 and 1,800 feet of elevation, on top of the Gavilan Mountains on the eastern side of the Salinas Valley. We hand harvested the Grenache from the MacWood block, totaling 1.7 acres, which was planted in 1999 and grafted to St. George rootstock. Grenache is widely grown in France’s Rhône Valley and in Spain, where it is vinified both as rosé and red wines. At Chalone, we take advantage of both styles.

VINTAGE

The 2012 vintage was just about perfect in every way. The growing season began with a frost-free spring and excellent conditions for flowering and berry set. The resulting normal-sized crop was welcomed after the very small yields in 2011. Our Grenache vines ripened their clusters slowly and evenly through the moderate temperatures of summer and early fall, which led to exceptionally ripe, fruit flavors with outstanding balance. Culminating a steady, relaxed harvest season, we picked our Grenache grapes in October, as each vine-section achieved full maturity.

WINE

Our 2012 Grenache shows an ample and rich body. Aromas of coffee, raisins and cassis lead into the mouthwatering palate. Layers of dark fruits such as plum, blackberry and boysenberry dance on the palate leading into a lingering finish. Pair this with a homemade macaroni and cheese with shaved truffle for an indulgent surprise.

WINE DATA

VARIETAL COMPOSITION:	100% Grenache
BARREL AGING:	12 Months in Hungarian Oak, 20% new
APPELLATION:	Chalone AVA
ALCOHOL:	12.5%
ACIDITY:	5.9g/L
PH:	3.35
CASE PRODUCTION:	216

