

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.

2013 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 fabulous 2013 vintage even surpassed the 2012 vintage in grape quality. A very low-rainfall winter was followed by a dry, warm spring and nearly ideal summer. These factors resulted in balanced vine canopies, excellent fruit set and small, concentrated grapes. The harvest was very condensed; all grapes were picked in a three-week span making it an enjoyable harvest that fostered beautifully balanced wines.

WINE

This beautiful Grenache is composed primarily of Grenache (83%) and the remainder of Syrah (17%) giving it a beautiful balance. A fruit forward wine, the nose and palate are filled with notes of coffee cake, raisins, blackberry, and boysenberry. Pair this with a homemade macaroni and cheese for an indulgent surprise.

WINE DATA

VARIETAL COMPOSITION:	100% Grenache
BARREL AGING:	12 Months in Hungarian Oak, 20% new
APPELLATION:	Chalone AVA
ALCOHOL:	14.5%
ACIDITY:	5.9g/L
PH:	3.35
CASE PRODUCTION:	185