

# 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.*

## 2015 ESTATE PINOT BLANC

### VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. This wine comes from a 12-acre Pinot Blanc vineyard, called Puesta Vineyard that we planted in 1991, using budwood taken from a spectacular 1946 planting on our mountain estate. The name of the Chalone American Viticultural Area (AVA), like that of the winery, comes from the name of a tribe of Native Americans who once inhabited this isolated area.

### VINTAGE

The 2015 vintage was early, light and of exceptional quality. The season kicked off with moderate temperatures in spring leading into warm summer days. Cool evenings influenced by coastal breezes optimized ripeness, and the lack of rainfall highlighted mineral flavors signature of the Chalone AVA. We harvested the fruit on August 26, 2015.

### WINE

This 2015 Pinot Blanc is filled with bright flavors and captivating minerality. Stunning aromas of lemon-lime and floral emerge at the first pour. The palate is initially greeted with citrus followed by evolving flavors of wet rock, cantaloupe and peach. Its impressive concentration is softened by a balanced acidity and lingering toasted oak on the finish. Pair with Orecchiette pasta tossed with grilled asparagus and a creamy garlic and herb sauce.

### WINE DATA

<b>VARIETAL COMPOSITION:</b>	100% Pinot Blanc
<b>BARREL AGING:</b>	4 months of barrel aging in 100% neutral French oak
<b>APPELLATION:</b>	Chalone AVA
<b>ALCOHOL:</b>	14.2%
<b>ACIDITY:</b>	6.0g/L
<b>PH:</b>	3.29
<b>RESIDUAL SUGAR:</b>	0.24%
<b>CASE PRODUCTION:</b>	602

