

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.

2016 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 MacWo 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

After several years of drought, 2016 delivered a typical Central Coast weather pattern with approximately 13 inches of rainfall and a beautiful, sunny summer. The result was good set, even ripening and grapes packed full of flavor. Fruit was harvested October 3.

WINE

Our 2016 Grenache is an intriguing blend of plum, cedar, rose petal and tobacco with a wet rock minerality. 100% malolactic status.

WINE DATA

VARIETAL COMPOSITION:	100% Grenache
BARREL AGING:	9 months in French oak, 30% new
APPELLATION:	Chalone AVA
ALCOHOL:	14.8%
ACIDITY:	6.2 g/L
PH:	3.59
CASE PRODUCTION:	304



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