

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.

2017 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 2017 vintage yielded an average amount of rainfall overall, however approaching harvest we experienced incredible heat spikes with temperatures above 110°F for more than two weeks. A sudden temperature increase during this critical time makes for a swift harvest as sugar levels spike resulting in the entire vineyard ripening simultaneously. All of these factors amounted to a very condensed harvest, similar to the year prior.

WINE

Layers of dark fruit and earthy minerals unravel on the palate of this 2017 Grenache. Tart blackberry and raspberry notes accompany smoky oak flavors for a smooth lingering finish.

WINE DATA

VARIETAL COMPOSITION:	100% Grenache
BARREL AGING:	9 months in French oak, 40% new
APPELLATION:	Chalone AVA
ALCOHOL:	14.2%
ACIDITY:	6 g/L
PH:	3.64
CASE PRODUCTION:	290



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