

# 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 GROWN RESERVE PINOT NOIR

### VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. Year after year, our Estate Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones; and, the 2017 vintage is no different. This Pinot Noir hails from the Vista and Reservoir blocks of our estate vineyards. 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 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

The 2017 Reserve Pinot Noir is a delight for the senses. Aged for 12 months in French oak, this wine delivers notes of raspberry jam, plum and spice, complemented by a distinct chalky minerality that is unmistakably indicative of our Central Coast growing region.

### WINE DATA

VARIETAL COMPOSITION:	100% Pinot Noir
BARREL AGING:	12 months in French oak, 60% new
APPELLATION:	Chalone AVA
ALCOHOL:	14.5%
ACIDITY:	6.1 g/L
PH:	3.63
RESIDUAL SUGAR:	0.24 g/L
CASE PRODUCTION:	286



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