

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.

2018 ESTATE

CHARDONNAY MUSQUÉ

VINEYARD

Chardonnay Musque is named such due to its especially aromatic qualities. This clone expresses delightful perfumed notes, a distinctive quality from any other type of Chardonnay. Our vineyard manager came across an especially expressive single Chardonnay vine in our vineyard and decided to graft it over to two other vines, resulting in three vines. The next year he grafted enough to result in eighteen vines of this intriguing varietal. Today we have an entire 1.7 acre parcel in our MacWood Block, as a result of grafting from one single vine.

VINTAGE

The 2018 vintage was highlighted by its moderate growing season and average rainfall, resulting in grapes with extra hang time. Cooperative weather during the flowering stage increased fruit yields and created crisp refreshing wines with wonderfully ripe flavors.

WINE

Bright with acidity that supports mouthwatering flavors of Meyer lemon, nectarine and white peach. The lingering minerality accented by floral aromas provides a vibrant and satisfying finish.

WINE DATA

VARIETAL COMPOSITION:	100% Chardonnay Musqué
BARREL AGING:	5 months in French oak
APPELLATION:	Chalone AVA
ALCOHOL:	14.2%
ACIDITY:	6.8 g/L
PH:	3.33
RESIDUAL SUGAR:	.47 g/L
CASE PRODUCTION:	154



#281 5025

32020 STONEWALL CANYON ROAD & HIGHWAY 146, SOLEDAD, CA 93960

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