

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 CHENIN BLANC

VINEYARD

This wine captures both the terroir and the long history of Chalone Vineyard. The 3.79-acre Chenin Blanc vineyard was hand planted by Lucien Charles Tamm, who recognized this remote, mountainous site as having similar limestone soils to those in his native France.

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

Originally planted in 1919, this wine captures both the terroir and long history of Chalone Vineyards. Our 100% Chenin Blanc is a delightful blend of fresh squeezed orange juice and ripe cantaloupe with a wet stone minerality.

WINE DATA

VARIETAL COMPOSITION:	100% Chenin Blanc
BARREL AGING:	5 months in French oak
APPELLATION:	Chalone AVA
ALCOHOL:	13.8%
ACIDITY:	7.2g/L
PH:	3.27
RESIDUAL SUGAR:	10.3 g/L
CASE PRODUCTION:	188

