

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

VINEYARD

We sourced this Chardonnay from our oldest, highest-quality vineyards, with half of the grapes coming from our estate vineyards planted in 1971, 1972 and 1973. An additional portion came from an outstanding 1985 planting, which Richard Boer grafted using budwood taken from vines planted in 1946 on the estate. These MacWood heritage selections yield tiny berries that contribute intensity and structure to the wine. The age of our vines gives our Chardonnay wines their intense flavors, quality and aging potential.

VINTAGE

2018 was highlighted by its moderate growing season and average rainfall, resulting in grapes with extra hangtime and wonderfully ripe flavors. Yields were slightly up due to the cooperative weather during the flowering stage. We harvested the fruit for this wine from August 27 – September 10, 2018.

WINE

Our 2018 Estate Chardonnay is crisp and refreshing with a beautiful golden hue. It opens up with nuances of stone fruit, wet rock and a hint of oak. Our Burgundian style Chardonnay boasts a unique minerality and exceptional complexity derived from mature vineyards coupled with ancient limestone that runs through the Chalone AVA. Pair this Chardonnay with creamy lobster mac and cheese topped with crunchy, golden bread crumbs.

WINE DATA

VARIETAL COMPOSITION:	100% Chardonnay
BARREL AGING:	8 months in French oak barrels, 12% new
APPELLATION:	Chalone AVA
ALCOHOL:	14.1%
ACIDITY:	6.6 g/L
PH:	3.23
RESIDUAL SUGAR:	0.25 g/L
CASE PRODUCTION:	2,029

