

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 ROSÉ WINE

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 fruit for this wine from the Tower and Strip Blocks on our estate. 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 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

The Grenache grapes were sent directly to press producing a light-colored rosé with flavors of ripe peach, tangerine, green apple, and wet rock. The wine finishes with a lingering citrus flavor. Serve chilled.

WINE DATA

VARIETAL COMPOSITION:	100% Grenache
BARREL AGING:	3 months in French oak, neutral
APPELLATION:	Chalone AVA
ALCOHOL:	14.2%
ACIDITY:	6.6 g/L
PH:	3.23
RESIDUAL SUGAR:	0.25 g/L
CASE PRODUCTION:	205

