

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.

2023 GRENACHE CHALONE APPELLATION

VINEYARD

Chalone 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 harvest our Grenache grapes from the Strip and Puesta blocks of Chalone Vineyard. We combine a combination of Old-World and New-World styles to create a Grenache that is unique to the terroir of our estate.

VINTAGE

Chalone Vineyard and the entire Central Coast region experienced cool, even weather patterns throughout growing season - a welcome change after years of challenges. The fruit was able to ripen slowly, developing full flavors and varietal character. 2023 will be remembered as a classic vintage, yielding excellent fruit quality and wines.

WINE

The Chalone 2023 Grenache opens with an inviting nose of cherry spice and warm vanilla, accented by a subtle, aromatic touch of anise. On the palate, this full-bodied wine reveals a remarkably rich mid-palate and deeply persistent cherry flavors that linger from start to finish. A final hint of allspice adds complexity to the finish, rounding out a profile that is both powerful and elegantly balanced.

VARIETAL COMPOSITION:	100% Grenache
COOPERAGE:	20 months in 60% new French oak barrels
ALCOHOL:	14.7%
ACIDITY:	6.48 g/L
PH:	3.42
CASE PRODUCTION:	150

