

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.

2017 ESTATE RESERVE CHARDONNAY

VINEYARD

We sourced this Chardonnay from the Strip and Pinnacles House blocks of our oldest, highest-quality vineyards. Our Chardonnay vineyards were 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

The 2017 vintage yielded an average amount of rainfall overall, however approaching harvest we experienced incredible heat spikes with temperatures above 110°F for more than two weeks. A sudden temperature increase during this critical time makes for a swift harvest as sugar levels spike resulting in the entire vineyard ripening simultaneously. All of these factors amounted to a very condensed harvest, similar to the year prior.

WINE

Our 2017 Reserve Chardonnay is delight for the senses with flavors and aromas of nectarine, green pear, butterscotch and a flinty minerality.

WINE DATA

VARIETAL COMPOSITION:	100% Chardonnay
BARREL AGING:	9 months in 1 year old French oak
APPELLATION:	Chalone AVA
ALCOHOL:	13.6%
ACIDITY:	6.2 g/L
PH:	3.12
RESIDUAL SUGAR:	0.24 g/L
CASE PRODUCTION:	240



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