

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.

2020 ESTATE PINOT BLANC

VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. This wine comes from a 12-acre Pinot Blanc vineyard, called Puesta Vineyard that we planted in 1991, using budwood taken from a spectacular 1946 planting on our mountain estate. The name of the Chalone American Viticultural Area (AVA), like that of the winery, comes from the name of a tribe of Native Americans who once inhabited this isolated area.

VINTAGE

A cool spring and mild summer temperatures extended the 2020 growing season in the Central Coast, allowing the fruit to develop beautiful concentration of flavor. Both the timing of harvest as well as the yields were average compared to prior years. Fruit was hand-harvested in September 2020.

WINE

Our 2020 Pinot Blanc was fermented in stainless steel tanks at cool temperatures until dryness. It opens with aromas of lemon meringue, honey, pear and floral notes, with a touch of wet river stone minerality. On the palate, a creamy texture is complemented by bright flavors of citrus, green apple, and Meyer lemon tart.

WINE DATA

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| VARIETAL COMPOSITION: | 100% Pinot Blanc |
| COOPERAGE: | 100% Stainless steel tanks |
| APPELLATION: | Chalone AVA |
| ALCOHOL: | 14.3% |
| ACIDITY: | 6.5 g/L |
| PH: | 3.51 |
| CASE PRODUCTION: | 126 |



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