

# 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.*

## 2022 RESERVE CHARDONNAY CHALONE APPELLATION

### VINEYARD

Our Reserve Chardonnay is a direct result of our pursuit to showcase our finest selections from the Reservoir and MacWood vineyard sites on our estate. The Reservoir block was planted in 1999 and is grafted to clone 95 on 110R rootstock, which yields small berries that deliver concentrated flavors. The MacWood block is planted to the Chalone and 76 clones, bearing light clusters with fewer berries that offer additional intensity and structure to our blend. The combination of these two sites contribute to a Chardonnay of superior quality and excellent aging potential.

### VINTAGE

Chalone Vineyard was faced with some challenging conditions in 2022, including two frost events in winter and early spring. A steady and mild summer led to a heat spike around Labor Day in September followed by rain. Smaller clusters and reduced berry sizes resulted in noticeable complexity and concentration, contributing to incredible wine quality for the 2022 vintage.

### WINE

The 2022 Reserve Chardonnay offers a fresh and compelling take on the classic California Chardonnay style. The wine first introduces a deep golden color in the glass then meets the nose with notes of lemongrass, butter, green apple, and pear. The palate delivers luscious viscosity and a lingering, velveteen mouthfeel. Chalky minerality and notes of citrus finish off with hints of nutmeg and coconut.

<b>VARIETAL COMPOSITION:</b>	100% Chardonnay
<b>AGING:</b>	18 months in 60% new French oak barrels
<b>ALCOHOL:</b>	14.8%
<b>ACIDITY:</b>	6.2 g/L
<b>PH:</b>	3.49
<b>CASE PRODUCTION:</b>	185

