

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 ESTATE CHARDONNAY CHALONE APPELLATION

VINEYARD

Our Estate Chardonnay is sourced from some of our oldest vineyard sites, including grapes planted in 1972 and an outstanding 1985 planting that was grafted using budwood taken from vines planted in 1946. The age of our vines gives our Chardonnay wines their intense flavors, superior quality, and excellent aging potential. The 2022 Estate Chardonnay hails from the Reservoir, Vista, MacWood, and Strip vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Chardonnay clones: 76, 95, Mt. Eden, and Chalone.

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 Estate Chardonnay opens with notes of banana, vanilla, lemongrass, honey, Meyer lemon, and plenty of wet slate and river rock minerality. Flavors on the palate mirror the nose, adding stone fruits and toasty oak characters to round out this medium-bodied delightful Chardonnay.

VARIETAL COMPOSITION:	100% Chardonnay
AGING:	9 months in 33% new French oak barrels
ALCOHOL:	14.8%
ACIDITY:	6.5 g/L
PH:	3.49
CASE PRODUCTION:	5,200

