

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.

2021 ESTATE PINOT NOIR CHALONE APPELLATION

VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. Year after year, our Estate Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones. The 2021 Estate Pinot Noir hails from the Reservoir, Vista, MacWood, Upper and Lowest vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Pinot Noir clones: 667, 777, 113, 114, 115, Pommard 4, Swan and MacWood.

VINTAGE

Chalone Vineyard experienced a compressed harvest in 2021 that began at the end of August and concluded the first week of October. A cool growing season consisted of only a few hot days with little to no rainfall, which placed stress on the vines; yielding fruit with lower acidity and optimal ripeness.

WINE

The 2021 Estate Pinot Noir reveals aromas of freshly picked cherries, vanilla, and violet with hints of graphite and wet stone. On the palate, savory red fruit flavors of raspberry and plum are complimented with a touch of cinnamon, nutmeg, and clove. A silky mouthfeel delivers a plush mid-palate with a viscosity of creamy tannins and balanced acidity.

VARIETAL COMPOSITION:	100% Pinot Noir
COOPERAGE:	9 months in 35% new French oak barrels
ALCOHOL:	14.8%
ACIDITY:	6.2 g/L
PH:	3.69
CASE PRODUCTION:	3,112

