

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 CHARDONNAY MUSQUÉ CHALONE APPELLATION

VINEYARD

Several years ago, our Chalone vineyard manager, Richard Boer, came across a uniquely expressive Chardonnay vine in the MacWood vineyard site on our estate and decided to graft it over to more vines. As a result, we now have 1.7 acres planted of the aromatic Chardonnay Musqué clone.

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

Musqué is a French term applied to certain grape varieties or clones and means both perfumed (“musky”) and Muscat-like, indicating that the variety or clone is highly aromatic. The Chardonnay Musqué clone expresses delightful, perfumed notes and holds a distinctive quality that sets it apart from any other type of Chardonnay.

The Chalone 2021 Chardonnay Musqué is expressive and bright. Fruit-forward aromas of Meyer lemons, white peaches, and nectarines are accompanied by floral notes and a touch of wet stone. On the palate, mouthwatering acidity and a lingering minerality provide a vibrant and satisfying finish.

VARIETAL COMPOSITION:	100% Chardonnay Musqué
AGING:	100% Stainless steel
ALCOHOL:	14.8%
ACIDITY:	6.6 g/L
PH:	3.39
CASE PRODUCTION:	117

