# 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 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

Chalone Vineyard experienced a compressed harvest in 2021, following a cool, long growing season with a few phases of strong heat days, and typical low rainfall accumulation that placed some stress on the vines. These conditions yielded fruit with lower acid levels, increased pH's, and optimal phenolic ripeness. Harvest started at the end of August and ended in the first week of October, with most of the blocks ready to pick at the same time.

#### WINE

Our 2021 Pinot Blanc was fermented in stainless steel tanks at cool temperatures until dryness. It opens with aromas of golden apple, honey, pear and citrus notes, with a touch of wet riverstone minerality. On the palate, a firm mouthfeel leads to a lingering and silky finish.

#### WINE DATA

VARIETAL COMPOSITION:
COOPERAGE:
APPELLATION:
ALCOHOL:
ACIDITY:
PH:
CASE PRODUCTION:

100% Pinot Blanc 100% Stainless steel tanks Chalone AVA 14.5% 6.2 g/L 3.68 210

