

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.

2023 CHENIN BLANC CHALONE APPELLATION

VINEYARD

The 3.79-acre Chenin Blanc vineyard site was first planted in 1919 by Lucien Charles Tamm, who recognized this remote, mountainous site as having similar limestone soils to those in his native France. Today, these old bush-vines are still thriving and producing tiny, concentrated clusters with unique flavor. We blend fruit from these old vines with fruit from newer blocks to create opulent wines that are balanced with structural integrity.

VINTAGE

Chalone Vineyard and the entire Central Coast region experienced cool, even weather patterns throughout growing season - a welcome change after years of challenges. The fruit was able to ripen slowly, developing full flavors and varietal character. 2023 will be remembered as a classic vintage, yielding excellent fruit quality and wines.

WINE

The Chenin Blanc captures both the terroir and the long history of Chalone Vineyard. The 2023 vintage opens with a generous bouquet of pear, banana, and honeysuckle. The palate offers a full-bodied viscous texture, brimming with citrus, melon, and honey flavors. This wine is dry and crisp with bright acidity that persists throughout the fresh and lively finish.

VARIETAL COMPOSITION:	100% Chenin Blanc
COOPERAGE:	100% Stainless steel
ALCOHOL:	14.5%
ACIDITY:	6.2 g/L
PH:	3.51
CASE PRODUCTION:	150

