

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.

2024 PINOT BLANC CHALONE APPELLATION

VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. We source our Pinot Blanc grapes from 12-acres on our Puerta Vineyard site that we planted in 1991 using budwood taken from a spectacular 1946 planting on our estate.

VINTAGE

The 2024 vintage was a very welcome return to steady and average. Mother Nature delivered excellent conditions and the fruit arrived in terrific condition with superior quality.

WINE

The 2024 Chalone Pinot Blanc was fermented in stainless steel tanks at cool temperatures until dryness, resulting in a fresh, medium-bodied wine. A medley of tree fruits such as apple, citrus, and pear define this wine. Crushed gravel minerality and raw almonds are present on the finish.

VARIETAL COMPOSITION:	100% Pinot Blanc
COOPERAGE:	100% Stainless Steel
ALCOHOL:	14.0%
ACIDITY:	5.8 g/L
PH:	3.45
CASE PRODUCTION:	250

