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

CHENIN BLANC

VINEYARD

This wine captures both the terroir and the long history of Chalone Vineyard. The 3.79-acre Chenin Blanc vineyard was hand-planted by Lucien Charles Tamm, who recognized this remote, mountainous site as having similar limestone soils to those in his native France. Today, many of the majestic, think-trunked, old Chenin Blanc vines planted in 1919 are alive and thriving. The tiny concentrated clusters from these old vines are blended with fruit from newer blocks in this historic site to create opulent wines that are balanced with structural integrity.

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

A delicate straw color in the glass, aromas of honeysuckle, lemon meringue, honeydew melon and pear greet the nose. These fresh qualities follow through on the palate, with a thick and luxurious mouthfeel, and a lingering texture.

WINE DATA

VARIETAL COMPOSITION: 100% Chenin Blanc
COOPERAGE: Stainless Steel
APPELLATION: Chalone AVA

ALCOHOL: 14.9%ACIDITY: 6.0 g/LPH: 3.7CASE PRODUCTION: 136

