

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 SYRAH CHALONE APPELLATION

VINEYARD

Our Syrah grapes are planted to 18 acres on the Chalone Vineyard estate and are divided into three vineyard sites: Tower, Strip, and Macwood. The vines are grafted to three different Syrah clones that offer various flavor complexities. The Australian Shiraz clone produces Old-World characteristics of earthy spice, black tar, white pepper, and deep fruit. The northern Rhône Syrah clone is bright, and fruit driven. The third clone's character is between the Rhône and Shiraz clones, making the blend reminiscent of both wine regions, yet shaped by the unique terroir of Chalone.

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 nose and palate are expressive of cool climate flavor with aromas and flavors of blueberry, red cherry, vanilla, tobacco, leather, white pepper, and spice. The full-bodied mid-palate possesses a gorgeous structure, led by textured tannins and brisk acidity that lingers through the finish.

VARIETAL COMPOSITION:	100% Syrah
COOPERAGE:	18 months in 65% new French oak barrels
ALCOHOL:	14.2%
ACIDITY:	6.2 g/L
PH:	3.61
CASE PRODUCTION:	150

