

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 RESERVE PINOT NOIR CHALONE APPELLATION

VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. Year after year, our Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones. The 2021 Reserve Pinot Noir hails from the Reservoir, Vista, MacWood, and the Lowest vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Pinot Noir clones: 113, 114, 115, 667, and 777.

VINTAGE

Chalone Vineyard experienced a compressed harvest in 2021 that began at the end of August and concluded the first week of October. A cool growing season consisted of only a few hot days with little to no rainfall, which placed stress on the vines; yielding fruit with lower acidity and optimal ripeness.

WINE

The 2021 Reserve Pinot Noir is a stunning wine made by winemaker Greg Freeman that captures the essence of Chalone Vineyard's distinct terroir in a complex, yet refined style. A dark garnet-brick color is displayed in the glass, and is met with an intricacy of Bing cherry, vanilla, red plum, and forest floor aromas. The flavor notes on the palate are consistent with the nose, with evolving flavors of raspberry, mushroom, and a hint of truffle. A luscious and structured mid-palate is characterized by grippy tannins and balanced acidity, leading to a pleasantly long finish.

VARIETAL COMPOSITION:	100% Pinot Noir
COOPERAGE:	18 months in 65% new French oak barrels
ALCOHOL:	14.9%
ACIDITY:	6.2 g/L
PH:	3.65
CASE PRODUCTION:	375

