

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 CHARDONNAY MUSQUÉ CHALONE APPELLATION

VINEYARD

Several years ago, our Chalone vineyard manager, Richard Boer, came across a uniquely expressive Chardonnay vine in the MacWood vineyard site on our estate and decided to graft it over to more vines. As a result, we now have 1.7 acres planted of the aromatic Chardonnay Musqué clone.

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

Musqué is a French term applied to certain grape varieties or clones and means both perfumed (“musky”) and Muscat-like, indicating that the variety or clone is highly aromatic. The Chardonnay Musqué clone expresses delightful, perfumed notes and holds a distinctive quality that sets it apart from any other type of Chardonnay.

The Chalone 2023 Chardonnay Musqué displays golden yellow hues in the glass with pear, banana, orange blossom and generous honeysuckle on the nose. This is a medium-bodied wine, characterized by juicy lychee, ripe pineapple, and grapefruit flavors. Defined minerality and mouthwatering acidity provide an energetic and rewarding finish.

VARIETAL COMPOSITION:	100% Chardonnay Musqué
AGING:	100% Stainless steel
ALCOHOL:	13.9%
ACIDITY:	6.3 g/L
PH:	3.51
CASE PRODUCTION:	150

