

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.

2018 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

The 2018 vintage was highlighted by its moderate growing season and average rainfall, resulting in grapes with extra hang time. Cooperative weather during the flowering stage increased fruit yields and created crisp refreshing wines with wonderfully ripe flavors.

WINE

Our 2018 Syrah is bold and complex. Notes of dark fruit, cinnamon, and vanilla are revealed on the nose and echoed on the palate. Evolving flavors of leather and tobacco leaf are intertwined with hints of toasted oak and framed by well-structured tannins.

VARIETAL COMPOSITION:	100% Syrah
COOPERAGE:	15 months in 50% new French oak barrels
ALCOHOL:	15.0%
ACIDITY:	6.0 g/L
PH:	3.69
CASE PRODUCTION:	130

