

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.

2022 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 2022 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 was faced with some challenging conditions in 2022, including two frost events in winter and early spring. A steady and mild summer led to a heat spike around Labor Day in September followed by rain. Smaller clusters and reduced berry sizes resulted in noticeable complexity and concentration, contributing to incredible wine quality for the 2022 vintage.

WINE

The 2022 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. Opulent aromas of Bing cherry, strawberry, vanilla, and cinnamon lead to a medium-full-bodied palate that is an expressive and superb representation of the varietal. This wine offers a viscous, yet silky structure with abundant flavors of toasted cherry pie and spice.

VARIETAL COMPOSITION: 100% Pinot Noir

COOPERAGE: 18 months in 50% new French oak barrels

ALCOHOL: 14.8%ACIDITY: 6.01~g/LPH: 3.45CASE PRODUCTION: 204

