

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.

2022 ESTATE 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 Estate Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones. The 2022 Estate Pinot Noir hails from the Reservoir, Vista, MacWood, Upper and Lowest vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Pinot Noir clones: 667, 777, 113, 114, 115, Pommard 4, Swan and MacWood.

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 Estate Pinot Noir reveals aromas of cherry, strawberry, leather, truffle, forest floor, plum, and cinnamon. The medium-bodied palate is a beautiful representation of the varietal and the Chalone AVA. Opulent flavors of plum, bright red cherries, and strawberry are complemented by notes of toasty oak, hints of vanilla and spices, and supported by medium acidity.

VARIETAL COMPOSITION:	100% Pinot Noir
COOPERAGE:	9 months in 35% new French oak barrels
ALCOHOL:	14.8%
ACIDITY:	6.2 g/L
PH:	3.69
CASE PRODUCTION:	3,112

