

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 GRENACHE CHALONE APPELLATION

VINEYARD

Chalone Vineyard is planted between 1,650 and 1,800 feet of elevation, on top of the Gavilan Mountains on the eastern side of the Salinas Valley. We hand harvest our Grenache grapes from the Strip and Puesta blocks of Chalone Vineyard. We combine a combination of Old-World and New-World styles to create a Grenache that is unique to the terroir of our estate.

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 Chalone 2022 Grenache is defined by strawberry jam, hints of cinnamon, nutmeg, and clove spice. The palate is led by fruit-forward notes of raspberry and mulberry while still holding onto the savory minerality that is unique to Chalone Vineyard's terroir. This is a lighter expression of Grenache with medium tannins and a pleasant oaky finish.

VARIETAL COMPOSITION:	100% Grenache
COOPERAGE:	18 months in 50% new French oak barrels
ALCOHOL:	15.8%
ACIDITY:	5.9 g/L
PH:	3.68
CASE PRODUCTION:	150

