

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 ESTATE CHARDONNAY CHALONE APPELLATION

VINEYARD

Our Estate Chardonnay is sourced from some of our oldest vineyard sites, including grapes planted in 1972 and an outstanding 1985 planting that was grafted using budwood taken from vines planted in 1946. The age of our vines gives our Chardonnay wines their intense flavors, superior quality, and excellent aging potential. The 2022 Estate Chardonnay hails from the Reservoir, Vista, MacWood, and Strip vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Chardonnay clones: 76, 95, Mt. Eden, and Chalone.

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

The 2023 Estate Chardonnay opens with notes of banana, vanilla, lemongrass, honey, Meyer lemon, and plenty of wet slate and river rock minerality. Flavors on the palate mirror the nose, adding stone fruits and toasty oak characters to round out this medium-bodied delightful Chardonnay.

VARIETAL COMPOSITION:	100% Chardonnay
AGING:	9 months in 33% new French oak barrels
ALCOHOL:	14.8%
ACIDITY:	5.7 g/L
PH:	3.49
CASE PRODUCTION:	2,550

