

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 CHARDONNAY MUSQUÉ

CHALONE APPELLATION

VINEYARD

Several years ago, our Chalone vineyard manager, Richard Boer, came across a uniquely expressive Chardonnay vine in the MacWood vineyard site on our estate and decided to graft it over to more vines. As a result, we now have 1.7 acres planted of the aromatic Chardonnay Musqué clone.

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

Musqué is a French term applied to certain grape varieties or clones and means both perfumed ("musky") and Muscat-like, indicating that the variety or clone is highly aromatic. The Chardonnay Musqué clone expresses delightful, perfumed notes and holds a distinctive quality that sets it apart from any other type of Chardonnay.

The Chalone 2022 Chardonnay Musqué displays golden yellow hues in the glass with pronounced floral aromas on the nose. This is a medium-bodied wine, characterized by tropical flavors of juicy lychee and ripe pineapple with a touch of lemon sorbet and grapefruit. Defined minerality and mouthwatering acidity provide an energetic and rewarding finish.

VARIETAL COMPOSITION: 100% Chardonnay Musqué

AGING: 100% Stainless steel

ALCOHOL: 15.2%
ACIDITY: 6.1 g/L
PH: 3.43

CASE PRODUCTION: 115

