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.

2018 ESTATE HIDDEN BARREL CUVEÉ

VINEYARD

Chalone estate 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 harvested the Grenache from the Strip block of the Chalone vineyard and the Syrah from our 18 acre parcel which is divided divided into three sections: Tower, Strip and Macwood, where the vines are grafted to three different Syrah clones for flavor complexity.

VINTAGE

The 2018 vintage was highlighted by its moderate growing season and average rainfall, resulting in grapes with extra hang time. Cooperative weather during the flowering stage increased fruit yields and created crisp refreshing wines with wonderfully ripe flavors.

WINE

Our 2018 Hidden Barrel Cuveé is a blend of 50% Grenache and 50% Syrah from our estate vineyard. It offers aromas and flavors of anise, blackberry and plum with an earthy undetone of wet rock and graphite.

WINE DATA

VARIETAL COMPOSITION:	50% Grenache, 50% Syrah
BARREL AGING:	14 months in French oak, 33% new
APPELLATION:	Chalone AVA
ALCOHOL:	15.0%
ACIDITY:	6.4 g/L
PH:	3.66
RESIDUAL SUGAR:	Dry
CASE PRODUCTION:	213

