

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.

2019 ESTATE GROWN RESERVE PINOT NOIR

VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and excellent balance. Year after year, our Estate Grown Reserve Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones and the 2019 vintage is no different. This Pinot Noir hails from the MacWood, Upper and Lowest vineyards of the estate. The name of the Chalone American Viticultural Area (AVA), like that of the winery, comes from the name of a tribe of Native Americans who once inhabited this isolated area.

VINTAGE

The 2019 growing season provided a good amount of rainfall (18-inches) and slightly cooler than average temperatures, allowing the fruit to mature slowly and gradually. The extended hangtime resulted in bright fruit characters and a beautiful balance in all our wines.

WINE

The 2019 Reserve embodies everything you’d desire from a Pinot Noir. Vibrant cherry and raspberry, forest floor and truffle greet the nose. On the palate, plum and spice with chalky minerality are framed by a viscous, luxurious mouthfeel and velveteen tannins.

WINE DATA

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| VARIETAL COMPOSITION: | 100% Pinot Noir |
| BARREL AGING: | 18 months in French oak, 60% new |
| APPELLATION: | Chalone AVA |
| ALCOHOL: | 14.6% |
| ACIDITY: | 6.4 g/L |
| pH: | 3.6 |
| RESIDUAL SUGAR: | 0.01 g/L |
| PRODUCTION: | 2,700 bottles |

