

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.

2021 ESTATE ROSÉ WINE

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 fruit for this wine from the Tower and Strip Blocks on our estate. Grenache is widely grown in France’s Rhône Valley and in Spain, where it is vinified both as rosé and red wines. At Chalone, we take advantage of both styles.

VINTAGE

Chalone Vineyard experienced a compressed harvest in 2021, following a cool, long growing season with a few phases of strong heat days, and typical low rainfall accumulation that placed some stress on the vines. These conditions yielded fruit with lower acid levels, increased pH’s, and optimal phenolic ripeness. Harvest started at the end of August and ended in the first week of October, with most of the blocks ready to pick at the same time.

WINE

Garnet-colored, the 2021 Rosé opens with strawberry and cherry aromas. On the palate, the bright red fruit flavors continue, joined by tender vanilla from barrel aging.

WINE DATA

VARIETAL COMPOSITION:	100% Grenache
COOPERAGE:	4 months in French oak, neutral
APPELLATION:	Chalone AVA
ALCOHOL:	14.9%
ACIDITY:	5.8 g/L
PH:	3.4
RESIDUAL SUGAR:	6.4 g/L
CASE PRODUCTION:	165



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