

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 PINOT NOIR CHALONE APPELLATION

VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. Year after year, our Estate Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones. The 2023 Estate Pinot Noir hails from the Upper, Reservoir, MacWood, Vista, Lowest, and Tower vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Pinot Noir clones: 113, 114, 115, Pommard, Swan, 667, and 777.

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 Pinot Noir offers a beautiful aromatic compilation of red berries, cherry, strawberry, vanilla, toasty oak, hints of leather, and cinnamon. The palate is bright, full and gratifying. Violet, clove, and subtle minerality linger on the finish.

VARIETAL COMPOSITION:	100% Pinot Noir
COOPERAGE:	18 months in French oak, 33% new
ALCOHOL:	14.5%
ACIDITY:	6.2 g/L
PH:	3.62
CASE PRODUCTION:	1,000

