

# 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 RESERVE 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 Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones. The 2023 Reserve Pinot Noir hails from the Upper, Reservoir, and Tower vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Pinot Noir clones: Pommard, Swan, 667, and 777.

### VINTAGE

2023 was basically a year of cool weather, at least cool for the Central Coast area. No fires, no heat spikes, no crippling rains, just even, cool days and nights. Long, slow ripening cadence led to late harvest beginning. Think of this vintage as "low and slow"... low temperatures and slow ripening; it looks to be a classic vintage for the ages in terms of high quality. We expect serious excellence out of this year's wines.

### WINE

The 2023 Reserve Pinot Noir is a stunning wine made by winemaker Greg Freeman that captures the essence of Chalone Vineyard's distinct terroir in a complex, yet refined style. Opulent aromas of bright, crushed black cherry, blackberry preserves, creamy vanilla, and cinnamon lead to a medium-full-bodied palate that is an expressive and superb representation of the varietal. This wine offers a full and gratifying mid-palate and a generous, lingering finish with hint of violet, clove, and a subtle mineral note.

<b>VARIETAL COMPOSITION:</b>	100% Pinot Noir
<b>COOPERAGE:</b>	18 months in 75% new French oak barrels
<b>ALCOHOL:</b>	14%
<b>ACIDITY:</b>	6.00 g/L
<b>PH:</b>	3.48
<b>CASE PRODUCTION:</b>	200

