

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.

2022 PINOT BLANC CHALONE APPELLATION

VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. We source our Pinot Blanc grapes from 12-acres on our Puesta Vineyard site that we planted in 1991 using budwood taken from a spectacular 1946 planting on our estate.

VINTAGE

Chalone Vineyard was faced with some challenging conditions in 2022, including two frost events in winter and early spring. A steady and mild summer led to a heat spike around Labor Day in September followed by rain. Smaller clusters and reduced berry sizes resulted in noticeable complexity and concentration, contributing to incredible wine quality for the 2022 vintage.

WINE

The 2022 Chalone Pinot Blanc was fermented in stainless steel tanks at cool temperatures until dryness, resulting in a fresh, medium-bodied wine with bright acidity. Ample aroma and flavor notes of honey, citrus, pear, apple, and almond are present on the nose and palate followed by a refreshing finish.

VARIETAL COMPOSITION:	100% Pinot Blanc
COOPERAGE:	100% Stainless Steel
ALCOHOL:	14.9%
ACIDITY:	6.1 g/L
PH:	3.43
CASE PRODUCTION:	200

