

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.

2018 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 impeccable 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 2018 vintage is no different. This Pinot Noir hails from the MacWood and Upper Blocks of our estate vineyards. 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 2018 vintage was highlighted by its moderate growing season and average rainfall, resulting in grapes with extra hang time. Cooperative weather during the flowering stage increased fruit yields and created crisp refreshing wines with wonderfully ripe flavors.

WINE

The 2018 Reserve embodies everything you’d desire from a Pinot Noir. Dark chocolate, blackberry, wild mushroom and a hint of clove are seamlessly integrated from nose through palate. 10 months in 75% new French oak imparted a full mouthfeel and lovely texture to the wine.

WINE DATA

VARIETAL COMPOSITION:	100% Pinot Noir
BARREL AGING:	10 months in French Oak, 75% new
APPELLATION:	Chalone AVA
ALCOHOL:	13.8%
ACIDITY:	6.2 g/L
PH:	3.69
RESIDUAL SUGAR:	0.3 g/L
PRODUCTION:	132 bottles

