

# 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.*

## 2020 ESTATE CHARDONNAY

### VINEYARD

We sourced this Chardonnay from our oldest, highest-quality vineyards, including grapes from our estate vineyards planted in 1972. An additional portion came from an outstanding 1985 planting, which Richard Boer grafted using budwood taken from vines planted in 1946 on the estate. These MacWood heritage selections yield tiny berries that contribute intensity and structure to the wine. The age of our vines gives our chardonnay wines their intense flavors, quality and aging potential.

### VINTAGE

A warmer growing season led to an early harvest beginning mid-August. Lower-than-average rainfall in combination with our well drained, decomposed granite and limestone soils, encouraged concentrated flavor and balanced acidity in our white varieties.

### WINE

Our golden-hued 2020 Chardonnay opens with lemon curd and mandarin orange with hints of toasted brioche. These characters carry through to the honeyed, full mid-palate where classic Chalone wet rock minerality provides a lifted, elegant finish.

### WINE DATA

<b>VARIETAL COMPOSITION:</b>	100% Chardonnay
<b>COOPERAGE:</b>	9 months in French oak, 25% new
<b>APPELLATION:</b>	Chalone AVA
<b>ALCOHOL:</b>	14.5%
<b>ACIDITY:</b>	6.2 g/L
<b>PH:</b>	3.55
<b>CASE PRODUCTION:</b>	2,750



32020 STONEWALL CANYON ROAD & HIGHWAY 146, SOLEDAD, CA 93960

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