

# 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.*

## 2024 CHENIN BLANC CHALONE APPELLATION

### VINEYARD

The 3.79-acre Chenin Blanc vineyard site was first planted in 1919 by Lucien Charles Tamm, who recognized this remote, mountainous site as having similar limestone soils to those in his native France. Today, these old bush-vines are still thriving and producing tiny, concentrated clusters with unique flavor. We blend fruit from these old vines with fruit from newer blocks to create opulent wines that are balanced with structural integrity.

### VINTAGE

The 2024 vintage was a very welcome return to steady and average. Mother Nature delivered excellent conditions and the fruit arrived in terrific condition with superior quality.

### WINE

The Chenin Blanc captures both the terroir and the long history of Chalone Vineyard. The 2024 vintage is highly aromatic with notes of jasmine, pineapple, orange blossom, passion fruit and floral essences. The wine offers a lovely creamy texture, lifted by bright acidity.

<b>VARIETAL COMPOSITION:</b>	100% Chenin Blanc
<b>COOPERAGE:</b>	100% Stainless steel
<b>ALCOHOL:</b>	14.8%
<b>ACIDITY:</b>	5.8 g/L
<b>PH:</b>	3.57
<b>CASE PRODUCTION:</b>	375

