

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 CHARDONNAY CHALONE APPELLATION

VINEYARD

Our Reserve Chardonnay is a direct result of our pursuit to showcase our finest selections from the Reservoir and MacWood vineyard sites on our estate. The Reservoir block was planted in 1999 and is grafted to clone 95 on 110R rootstock, which yields small berries that deliver concentrated flavors. The MacWood block is planted to the Chalone and 76 clones, bearing light clusters with fewer berries that offer additional intensity and structure to our blend. The combination of these two sites contribute to a Chardonnay of superior quality and excellent aging potential.

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 Chardonnay offers a fresh and compelling take on the classic California Chardonnay style. The wine first introduces a deep golden color in the glass then meets the nose with notes of yellow apples, caramelized pineapple, almond cookies, and pear. The palate delivers luscious viscosity and a creamy mouthfeel. Chalky minerality and notes of melon finish off with hints of flint and woody spices.

VARIETAL COMPOSITION:	100% Chardonnay
AGING:	18 months in 60% new French oak barrels
ALCOHOL:	14.8%
ACIDITY:	6.2 g/L
PH:	3.49
CASE PRODUCTION:	185

