

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.

2021 ESTATE CHARDONNAY CHALONE APPELLATION

VINEYARD

Our Estate Chardonnay is sourced from some of our oldest vineyard sites, including grapes planted in 1972 and an outstanding 1985 planting that was grafted using budwood taken from vines planted in 1946. The age of our vines gives our Chardonnay wines their intense flavors, superior quality, and excellent aging potential. The 2021 Estate Chardonnay hails from the Reservoir, Vista, MacWood, and Strip vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Chardonnay clones: 76, 95, Mt. Eden, and Chalone.

VINTAGE

Chalone Vineyard experienced a compressed harvest in 2021 that began at the end of August and concluded the first week of October. A cool growing season consisted of only a few hot days with little to no rainfall, which placed stress on the vines; yielding fruit with lower acidity and optimal ripeness.

WINE

The 2021 Estate Chardonnay first opens with notes of toasted brioche and Meyer lemon, then unfolds hints of vanilla crème soda and slate rock minerality. These flavors carry through to the palate that offers a broad, luxurious mouthfeel with a buttery oak character balanced by vivid acidity and a lifted, elegant finish.

VARIETAL COMPOSITION:	100% Chardonnay
AGING:	12 months in 40% new French oak barrels
ALCOHOL:	14.8%
ACIDITY:	6.3 g/L
PH:	3.49
CASE PRODUCTION:	2,942

