

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 GRENACHE

## CHALONE APPELLATION

#### VINEYARD

Chalone Vineyard is planted between 1,650 and 1,800 feet of elevation, on top of the Gavilan Mountains on the eastern side of the Salinas Valley. We hand harvest our Grenache grapes from the Strip and Puesta blocks of Chalone Vineyard. We combine a combination of Old-World and New-World styles to create a Grenache that is unique to the terroir of our estate.

#### 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 Chalone 2021 Grenache showcases a light, fire engine red color in the glass. The nose is defined by a strawberry jam character with hints of cinnamon, nutmeg, and clove spice; and the palate is led by fruit-forward notes of raspberry and mulberry while still holding on to the savory minerality that is unique to Chalone Vineyard's terroir. This is a lighter expression of Grenache that is not too bold or broad, with medium-gripped tannins and a pleasant oaky finish.

VARIETAL COMPOSITION: 100% Grenache

**COOPERAGE:** 18 months in 65% new French oak barrels

ALCOHOL: 14.5%ACIDITY: 6.20~g/LPH: 3.69CASE PRODUCTION: 450

