

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 RESERVE PINOT NOIR CHALONE APPELLATION

VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. Year after year, our Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage and Dijon clones. The 2024 Reserve Pinot Noir hails from the MacWood, Upper, Reservoir, and Lowest vineyard sites of Chalone Vineyard. The final wine blend includes a variety of Pinot Noir clones: 2, 777, Pommard, and 115.

VINTAGE

Chalone Vineyard and the entire Central Coast region experienced cool, even weather patterns throughout growing season - a welcome change after years of challenges. The fruit was able to ripen slowly, developing full flavors and varietal character. 2024 will be remembered as a classic vintage, yielding excellent fruit quality and wines.

WINE

The Chalone 2024 Reserve Pinot Noir is complex and expressive, opening with layers of cherry, cranberry, and raspberry interwoven with notes of earth, dried herbs, vanilla, and sweet oak spice. On the palate, the wine is broad and finely textured, revealing deep flavors of dark cherry, cocoa, and baking spice. The signature limestone-driven minerality brings vibrant freshness and structure, leading to a persistent finish marked by subtle leather, savory nuances, and refined oak spice. This elegant profile makes it an exceptional match for food pairings like grilled salmon with cherry compote or herb-roasted poultry.

VARIETAL COMPOSITION:	100% Pinot Noir
COOPERAGE:	18 months in 60% new French oak barrels
ALCOHOL:	14.8%
ACIDITY:	5.5 g/L
PH:	3.42
CASE PRODUCTION:	190

