

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 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

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 2024 Reserve Chardonnay opens with inviting aromas of ripe peach, mango, vanilla, and sweet oak spice, all complemented by subtle flinty mineral notes. On the palate, this broad and mouth-filling wine reveals complex layers of lemon curd, toasted brioche, and warm baking spice. It finishes long and focused, marked by the distinctive minerality that defines Chalone Chardonnay. To elevate the tasting experience, pair this expressive bottle with Dungeness crab cakes with citrus aioli or a rich butternut squash risotto with Parmesan.

VARIETAL COMPOSITION:	100% Chardonnay
AGING:	18 months in 60% new French oak barrels
ALCOHOL:	14.8%
ACIDITY:	5.5 g/L
PH:	3.42
CASE PRODUCTION:	250

