

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.

2025 ROSÉ OF GRENACHE CHALONE APPELLATION

VINEYARD

Chalone estate 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 harvested the fruit for this wine from the Puesta B3 block on our estate. Grenache is widely grown in France's Rhône Valley and in Spain, where it is vinified both as Rosé and red wines. At Chalone, we take advantage of both styles.

VINTAGE

The 2025 vintage at Chalone was shaped by a cool, unhurried growing season that allowed the vineyards to develop naturally and with remarkable balance. A mild spring led to a later start, followed by a steady summer with few extremes, giving the fruit ample time to build flavor while retaining vibrant acidity. The long hang time and cool nights at elevation encouraged beautiful physiological ripeness without excess weight, resulting in wines that feel fresh, focused, and expressive. This vintage is a refined snapshot of Chalone—highlighting purity, mineral nuance, and the distinctive character of its limestone soils—one that rewards patience and captures the quiet elegance of the season.

WINE

The 2025 Rosé opens with a lifted bouquet of wild strawberry and white cherry, underscored by raspberry and a subtle hint of minerality. On the palate, this wine is remarkably light on its feet yet precise, delivering bright red berry flavors balanced by an underlying saline quality and distinct mineral tension. It is a vibrant and energetic Rosé defined by refreshing acidity and a clean, dry, crisp finish that leaves lingering notes of red fruit and wet stone. This bottle is an ideal companion for fresh, savory dishes like Ahi tuna crudo with citrus and sea salt, a Mediterranean mezze plate, or grilled shrimp drizzled with light chili oil.

VARIETAL COMPOSITION:	100% Grenache
AGING:	2 months in French oak, 1-year old
ALCOHOL:	14.5%
ACIDITY:	5.5 g/L
PH:	3.3
CASE PRODUCTION:	125

