

CHALONE VINEYARD

GREETINGS WINE CLUB MEMBERS,

It is early August here at Chalone Vineyard, as I sip my coffee and survey the kingdom. At this hilltop vantage point, I see the Chalone vineyards in full green canopy, gleaming like a neon patchwork quilt of green and beige, with an ethereal mountainscape in the distance.

This year marks my 20th harvest in California; and my excitement and enthusiasm are much the same as the first day I ever set foot in a winery: the promise of new beginnings, the hope for renewal, the connection to the earth and its seasons, the pursuit of quality and excellence, the camaraderie of the crew, the mission, *the art of making wine!* We are blessed at Chalone with vineyards of supreme quality and grapes with distinctive varietal characteristics. From our Wente Clone Chardonnay with its dense clusters and tiny grapes, our Grenache with its large and dramatic clusters, our Clone 667 Pinot Noir with its dark fruit flavors and tight acidity, to our late-ripening Mourvèdre; and of course, our amazing and ancient Chenin Blanc from our 103-year-old bush vines.

Harvest is fast approaching for our 250-acre estate. The press is clean, the winery crew is rested, and the winery is eager to receive the new harvest. During harvest, we measure sugar levels with refractometers, test acidity and ripeness levels in our winery lab, and I taste the grapes and discuss the conditions with my Vineyard Manager, Richard Boer. Due to a couple of early frost events in 2022, there may be an overall decrease in quantity of grapes here – but no shortage of quality. After some hot days earlier this summer, we have experienced a streak of a few cooler days and nights. As ripening continues, I plan to begin harvesting next week (third week of August), beginning first with the Pinot Noir from the Vista vineyard. I anticipate harvest to conclude at the end of September.

My process for making our reserve wines is simple: I make the best wines I can from our estate vineyards; and of the French oak barrels I fill and age, I select the best lots to make a single-varietal blend that consists of an assortment of clones and a collective of various barrel oak cooperage treatment, origin, and age. For our Reserve Chardonnay, I take preference to using the fruit coming from the Reservoir and MacWood vineyard sites; and for our Reserve Pinot Noir, I prefer to source from the MacWood, Vista and Lowest vineyard sites.

From my crew to your home, we hope you enjoy these wines that we could not be prouder of. See you all after harvest!

CHEERS,

Greg Freeman
Winemaker

FALL 2022 WINE CLUB SELECTION



CHALONE 2020 RESERVE CHARDONNAY

We sourced the 2020 Reserve Chardonnay from two blocks at the Chalone Estate Vineyard: The Reservoir block and the MacWood block. Both blocks, like the rest of the Chalone Vineyard, have decomposed granite soils that are laced with limestone. The Reservoir block was planted in 1999 and yields small berries which delivers great flavors, quality and aging potential. The fruit from the MacWood block contributes additional intensity and structure to the wine. Our 2020 Reserve Chardonnay is an opulent, satisfying Chardonnay in the true California style. Scents of ripe apple carry through on the thickly viscous and mouthwatering palate. A crisp lemongrass acidity leads to a mineral-lifted finish.

COMPOSITION	100% Chardonnay
COOPERAGE	18 months in 30% new French oak
ALCOHOL	14.8%
ACIDITY	6.2 g/L
pH	3.41
CASE PRODUCTION	136



CHALONE 2019 RESERVE PINOT NOIR

Year after year, our Reserve Pinot Noir exemplifies the impeccable structure and flavor complexity imparted by old vines budded to heritage clones, and the 2019 vintage is no different. The 2019 Reserve Pinot Noir hails from the MacWood, Upper and Lowest sites of the Chalone Vineyard. The thin, limestone-rich soils produce low yields of grapes bursting with rich, intense flavors and excellent balance. The 2019 Reserve Pinot Noir is characterized by vibrant notes of cherry and raspberry, and earthy notes of forest floor and truffle. On the palate, flavors of plum, spice, and chalky minerality are framed by a viscous, luxurious mouthfeel and velveteen tannins.

COMPOSITION	100% Pinot Noir
COOPERAGE	18 months in 60% new French oak
ALCOHOL	14.6%
ACIDITY	6.4 g/L
pH	3.60
CASE PRODUCTION	225

Enjoy 30% savings on re-orders of current club wines. Order 12 or more bottles of any of the current club wines and receive \$10 ground shipping (not valid to HI or AK). To order, please visit www.chalonevineyard.com or contact our wine club at (707) 933-3235 or wineclub@chalonevineyard.com

Offer expires October 31, 2022

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32020 STONEWALL CANYON RD, SOLEDAD, CA 93960

(831) 223-0120 | INFO@CHALONEVINEYARD.COM | WWW.CHALONEVINEYARD.COM