



GREETINGS WINE CLUB MEMBERS,

We are deep into fall/early winter, harvest has concluded for vintage 2024, and the crop of grapes was the largest that Chalone has seen in over two decades...it appears to be another stellar vintage with great color and grape quality! At the winery, all the grapes are now wine, the presses are empty and cleaned for the year, and barrels are full and put away. Our extraordinary cellar team did a magnificent job again this year! We will let the vines rest as they await pruning in January, in the meantime, some seasonal rain has started to fall, and that lovely cold autumn weather is here...the holiday season is here!

Harvest fun facts:

- Chalone Estate is 950 acres, but only 250 are planted to grapes
- We harvested 120 tons, and we will create 11 different wines from these grapes
- We ate approximately 360 burritos, 200 breakfast bars, and drank 600 gallons of coffee!

Your shipment includes our **2023 Pinot Blanc** and **2022 Syrah**. As Thanksgiving approaches, look no further than our versatile Pinot Blanc with its charming minerality, bright acidity, and rich flavors. Grilled scallops will light up with this wine, or Quiche Lorraine for a truly amazing pairing. Pinot Blanc is lesser known than other varietals, and we love it when people are surprised and delighted to find their new wine crush in this intriguing and delicious white wine. The 2022 Syrah comes from three Syrah clones in Tower Vineyard: Shiraz, Estrella, and Noir. Each clone adds a distinct bit of personality to the wine. After malolactic fermentation, the wine is aged for 18 months in 50% new French oak. Syrah is the unsung hero of Chalone Vineyard: luxurious color, bold fruit, beautifully structured, satin textured, and opulent. This wine is delicious with grilled meats, filet of beef, brisket, Indian cuisine, or Mexican food. This wine is cheese and chocolate-friendly too, perfect for the holidays!

If you are planning a visit to Carmel, please visit our Chalone Vineyard tasting room in the charming Carmel Plaza! Set against the backdrop of the Pacific Ocean and the famed scenic 17 Mile Drive, our tasting room is conveniently located in downtown Carmel-by-the-Sea at Ocean Avenue and Mission Street. As a wine club member, you receive complimentary wine tastings and discounts on experiences and wines, so be sure to book your visit with us soon. Then, if you don't already, please follow us on [Instagram](#) and [Facebook](#) for the latest happenings at Chalone.

Happy Holidays!

Greg Freeman
Winemaker

**CHALONE
VINEYARD**



2023 PINOT BLANC

This wine comes from our 12-acre Pinot Blanc Puesta Vineyard planted in 1991 with budwood taken from a spectacular 1946 planting on our mountain estate. This vintage was fermented in stainless steel tanks at cool temperatures until dryness, resulting in a fresh, medium-bodied wine. This wine opens with an enticing bouquet of nectarine, honey, honeysuckle, jasmine, and citrus with a touch of yuzu and quince. The palate delivers a luscious mid-palate with crisp acidity and a hint of minerality.

APPELLATION	Chalone AVA
COMPOSITION	100% Pinot Blanc
AGING	100% Stainless steel
ALCOHOL	14.5%
CASE PRODUCTION	200



2022 SYRAH

The Chalone 2022 Syrah exhibits a deep ruby red color that is inky and dark in the glass. The nose and palate are expressive of cool climate flavor with notes of blueberry, red cherry, vanilla, tobacco, leather, white pepper, and spice. The full-bodied mid-palate possesses a gorgeous structure, led by textured tannins and brisk acidity that lingers through the finish.

APPELLATION	Chalone AVA
COMPOSITION	100% Syrah
COOPERAGE	18 months in 65% new French oak barrels
ALCOHOL	15.2%
CASE PRODUCTION	150

SPECIAL WINE CLUB OFFER

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 us at (707) 933-3235 or wineclub@chalonevineyard.com.

OFFER EXPIRES JANUARY 8, 2025

CHALONE VINEYARD

WINE TASTING EXPERIENCES



WINEMAKER'S SELECTION FLIGHT

Explore a special selection of 4 wines chosen by Winemaker Greg Freeman from some of the oldest vineyards in Monterey County. You will discover why Greg feels these wines best exemplify Chalone and the Monterey Peninsula. Reservations are recommended for this experience, but we welcome walk-ins and will accommodate guests as space allows.

[Reserve your space](#)



WINE & CHEESE DYNAMICS

You will taste through 4 Chalone Estate wines perfectly paired with local, artisan cheeses from our neighbor, The Cheese Shop. We match the wines and cheeses based on intensity, weight, and acidity, as well as flavor points, like complementary vs. congruent flavors. Learn why we paired each wine with each cheese and leave with a few tips and tricks for pairing wines with your own cheese board – we promise matchmaking success! We welcome groups of 1 to 6 guests and reservations are required for this experience.

[Reserve your space](#)

CHALONE VINEYARD

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