

# CHALONE VINEYARD

WINTER 2025  
WINE CLUB NEWSLETTER

## GREETINGS WINE CLUB MEMBERS,

Hello everyone, I hope your new year is off to a great start! January and February at Chalone means blending and bottling. We are currently curating 9 new vintages that will be available soon, so be on the lookout at the Chalone Tasting Room in downtown Carmel, or via upcoming Chalone or Connoisseur Wine Clubs, or from our website! I love working on these blends as we get to choose the best of the best barrels for each. These are the vineyards' highest expression of each varietal and show off our deep dedication to quality, flavor, and excellence. In the vineyards, the focus is mostly pruning canes from last year's harvest and tidying up the vineyard rows. I anticipate cold temperatures and rain, but since the vines are dormant, that is just fine.

With 2024 harvest in the rear view mirror, I am pausing for a moment to appreciate what a truly beautiful harvest it was. It seemed to be all about color and quality. The deep garnet, ruby, and Bing cherry colors of the Grenache, Syrah, and Pinot Noir were dazzling to behold. Chalone is known for consistency of quality and 2024 was no exception. It is an honor to make wine from these elite and ultra-premium vineyards every year for you. We are excited about all the wines we make and every one of these will be the best wine from the best vineyards under the shadows of the Pinnacles National Park.

I'm very excited about the two wines in your shipment: the **2023 Chardonnay Musqué** and the **2022 GSM**. We have only 1.7 acres planted of the highly aromatic Chardonnay Musqué clone, a favorite with our team. Pair this medium-bodied Chardonnay Musqué with shellfish, grilled or roasted salmon, halibut, or cod. It also pairs well with Thai and Chinese cuisine, creamy cheeses like Brie or Camembert, and even fruit tarts for a sweet treat. The second vintage of our GSM pairs beautifully with bolder flavors of grilled filet mignon, lamb, charcuterie, spicy foods, or dark chocolate.

Remember, the key to successful food and wine pairing is balance. The flavors of the food should complement the wine, not overpower it. Enjoy experimenting and discovering your favorite pairings!

Cheers!

Greg Freeman  
*Winemaker*



### 2023 CHARDONNAY MUSQUÉ

The Chalone 2023 Chardonnay Musqué displays golden yellow hues in the glass with pear, banana, orange blossom and generous honeysuckle on the nose. This is a medium-bodied wine, characterized by juicy lychee, ripe pineapple, and grapefruit flavors. Defined minerality and mouthwatering acidity provide an energetic and rewarding finish.

APPELLATION	Chalone AVA
COMPOSITION	100% Chardonnay Musqué
AGING	100% Stainless steel
ALCOHOL	15.2%
CASE PRODUCTION	150



### 2022 GSM

The 2022 vintage is the second release of our GSM – a classic Rhône style red wine blended from Syrah, Mourvèdre, and Grenache grapes. The wine shows ample astringency with a voluptuous mid-palate. Flavors of strawberry jam, leather, white pepper, cocoa, and raspberry carry this wine through the ripe, balanced finish.

APPELLATION	Chalone AVA
COMPOSITION	66% Syrah, 30% Mourvèdre, 4% Grenache
COOPERAGE	18 months in 65% new French oak barrels
ALCOHOL	14.8%
CASE PRODUCTION	204

# CHALONE VINEYARD

## EXPERIENCES & EVENTS

*Winter is a wonderful time to visit us at our beautiful tasting room in Carmel. The calm of the season offers a more quiet, intimate experience and we look forward to hosting you soon!*



### 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](#)



### SECOND SUNDAYS WITH WINEMAKER, GREG FREEMAN

Come by the tasting room the second Sunday of each month from 2-4pm for a special afternoon with our winemaker, Greg Freeman as he entertains with his musical talents. Enjoy a glass of your favorite Chalone wine, and there might just be a little something extra for you when you come by!



### WINE CLUB PICKUP PARTY!

Join us at the tasting room for our first ever wine club pick-up party on Sunday, February 23!

[Reserve your space](#)

# WELL LOVED



2022 CHENIN BLANC

95+  
POINTS

#39 TOP 100 WINES  
IN THE USA

[JAMESUCKLING.COM](http://JAMESUCKLING.COM) 



2022 ESTATE PINOT NOIR

93+  
POINTS

#28 TOP 100 WINES

WINE ENTHUSIAST