

# 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.*

## 2023 PINOT BLANC CHALONE APPELLATION

### VINEYARD

The thin, limestone-rich soils of Chalone Vineyard produce low yields of grapes bursting with rich, intense flavors and impeccable balance. We source our Pinot Blanc grapes from 12-acres on our Puesta Vineyard site that we planted in 1991 using budwood taken from a spectacular 1946 planting on our estate.

### 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. 2023 will be remembered as a classic vintage, yielding excellent fruit quality and wines.

### WINE

The 2023 Chalone Pinot Blanc 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.

<b>VARIETAL COMPOSITION:</b>	100% Pinot Blanc
<b>COOPERAGE:</b>	100% Stainless Steel
<b>ALCOHOL:</b>	14.5%
<b>ACIDITY:</b>	6.3 g/L
<b>PH:</b>	3.49
<b>CASE PRODUCTION:</b>	200

