

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 CHENIN BLANC CHALONE APPELLATION

VINEYARD

The 3.79-acre Chenin Blanc vineyard site was first planted in 1919 by Lucien Charles Tamm, who recognized this remote, mountainous site as having similar limestone soils to those in his native France. Today, these old bush-vines are still thriving and producing tiny, concentrated clusters with unique flavor. We blend fruit from these old vines with fruit from newer blocks to create opulent wines that are balanced with structural integrity.

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

This wine opens with an expressive, floral bouquet, featuring notes of honeysuckle and citrus blossom that lift gracefully from the glass. On the palate, layers of honeyed richness unfold alongside ripe pear, fresh lime, and tangerine, creating a beautiful balance between generosity and brightness. A crisp, refreshing finish brings it all together, making this wine as vibrant and engaging as it is approachable. Pair with a citrus and fennel salad with shaved parmesan, seared scallops with lemon beurre blanc, or lightly spiced Thai-inspired dishes with ginger, lime, and fresh herbs.

VARIETAL COMPOSITION:	100% Chenin Blanc
COOPERAGE:	100% Stainless steel
ALCOHOL:	14.5%
ACIDITY:	5.7 g/L
PH:	3.32
CASE PRODUCTION:	330

