

# CHALONE VINEYARD

FALL 2024  
WINE CLUB NEWSLETTER

GREETINGS WINE CLUB MEMBERS,

Harvest and fall: my favorite time of year is here! One of the greatest joys in my life is all that a California wine harvest entails: the anticipation, the actual harvesting and winemaking, the tasting, assessing, and completing harvest for the year. This actively passionate and devoted mission unites our team – it's part of the magic that is Chalone Vineyard; there is a rhythm, a flow, and a vibe that we just love.

We completed bottling our Estate Chardonnay and Pinot Noir in mid-July, just in time for all the harvest preparations, like press cleaning and maintenance checks on all the winery systems. Working in the cellar during harvest is a ballet of focused intent; there is pressing, tank racking, tank cleaning, barrel swelling, barrel cleaning, barrel steaming, racking to barrel, inoculations, lab analyses, and more...it is a very long list and we are in the middle of it now! We anticipate that in late October or early November the wines will be topped up in barrels or tanks, the winery cleaned, all tools of the trade returned, new wines tasted, and toasts being made all around.

I am very excited to share two of my favorite Chalone wines with you! In this shipment you will enjoy the **2022 Reserve Chardonnay** and the **2022 Reserve Pinot Noir**. The Chardonnay offers a fresh take on traditional characteristics, marrying apple and green pear with a lush mouthfeel and mineral notes on the finish. The Pinot Noir is a medium-full-bodied wine with layers of cherry and strawberry, and a touch of cinnamon at the back of the palate. Both of these wines pair beautifully with a variety of fall dishes, including a Thanksgiving feast!

We hope that if you are in the Carmel area, that you'll visit our tasting room at the Carmel Plaza. Stacey Garrett, our hospitality manager, will take very good care of you! Choose from our Winemaker's Selection Flight featuring 4 of my favorite Chalone wines, or the Wine & Cheese Dynamics where we match 4 Chalone wines and local, artisan cheeses based on intensity, weight, acidity, and flavor points. Reserve your spot today!

For those of you who joined me on the Magna on the Danube River Cruise in August, what a time we had! It was my pleasure to share Chalone wines with you in a beautiful setting that none of us will soon forget. Cheers to you all and happy fall!

Greg Freeman

*Winemaker*





### 2022 RESERVE CHARDONNAY

The 2022 Reserve Chardonnay offers a fresh and compelling take on the classic California Chardonnay style. The wine first introduces a deep golden color in the glass then meets the nose with notes of lemongrass, butter, green apple, and pear. The palate delivers luscious viscosity and a lingering, velveteen mouthfeel. Chalky minerality and notes of citrus finish off with hints of nutmeg and coconut.

APPELLATION	Chalone AVA
COMPOSITION	100% Chardonnay
AGING	18 months in 60% new French oak barrels
ALCOHOL	14.8%
CASE PRODUCTION	185



### 2022 RESERVE PINOT NOIR

The 2022 Reserve Pinot Noir is a stunning wine made by winemaker Greg Freeman that captures the essence of Chalone Vineyard's distinct terroir in a complex, yet refined style. Opulent aromas of Bing cherry, strawberry, vanilla, and cinnamon lead to a medium-full-bodied palate that is an expressive and superb representation of the varietal. This wine offers a viscous, yet silky structure with abundant flavors of toasted cherry pie and spice.

APPELLATION	Chalone AVA
COMPOSITION	100% Pinot Noir
COOPERAGE	18 months in 50% new French oak barrels
ALCOHOL	14.8%
CASE PRODUCTION	204

# 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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