

Cool breezes.
Warm days.
Ancient soils.
Distinctive
wines.

Ancient Soils. Cool Breezes. Distinctive Wines.

CHALONE

A PREMIER CALIFORNIA AVA

EST.
1982



WHERE IS IT?

Located on the eastern edge of Monterey County, at the southern end of the Gabilan Mountain Range. Chalone AVA stretches from the foothills to the high peaks of Pinnacles National Park, with elevations from 1,400 to over 2,200 feet.



Chalone AVA



HOW BIG IS IT?

AVA covers approximately 9,000 acres of vineyards in Chalone.



~9,000
PLANTED ACRES



NEIGHBORING AVAs

- San Antonio Valley
- Arroyo Seco
- Monterey
- Hames Valley



WHEN WAS IT ESTABLISHED?

Chalone AVA was officially established on June 2, 1982.



TERROIR & SOIL TYPE



Ancient, mineral-rich soils and cool, marine-influenced conditions create wines of balance, structure, and distinct character.

Common soil types include:

- Limestone
- Chert
- Volcanic rock
- Granitic soils
- Clay loam

Well-drained, rocky soils and steep slopes naturally limit yields and encourage deep root systems and concentration.

GRAPES GROWN

Planted Vineyard Acreage: ~9,000 acres

VARIETAL	ACRES	% OF PLANTINGS
Chardonnay	2,600	29.0%
Pinot Noir	1,900	21.1%
Cabernet Sauvignon	1,400	15.6%
Syrah	1,000	11.1%
Sauvignon Blanc	600	6.7%
Merlot	400	4.4%
Other Whites*	600	6.7%
Other Reds*	500	5.4%
TOTAL	~9,000	100%

*Includes varieties such as Viognier, Grenache, Petite Sirah, Malbec, and others.



WEATHER / CLIMATE



Warm days and cool, windy afternoons from the Pacific Ocean.



Large diurnal swings preserve acidity and enhance aroma.



Constant breezes funnel through the Gabilan Range, promoting disease pressure.



Low to moderate rainfall (12–18 inches annually) and well-drained soils support balanced vine growth.



Cool winters provide necessary dormancy for healthy vines.



WHY CHALONE WINES STAND OUT



Bright acidity with structure and balance.



Cool, maritime influence creates freshness and distinctive complexity.



Ancient, mineral-rich soils impart intensity and a sense of place.



High elevation and steep hillsides produce small berries with great depth.



Wide range of varieties thrive here—from Chardonnay to Cabernet Sauvignon.



Wines with character, ageability, and a true expression of Chalone's terroir.



DID YOU KNOW? ☆

Chalone means "stony" place" in Spanish—an apt description of the rocky, limestone-rich soils that define this remarkable AVA.



FUN FACT

The dramatic Pinnacles National Park lies within the Chalone AVA, a reminder of the region's ancient volcanic origins.



PERFECT WITH

Grilled meats, roasted vegetables, mushrooms, aged cheeses, and Mediterranean cuisine.



BOTTOM LINE

Chalone wines deliver balance, intensity, and a true sense of place—shaped by ancient soils, cool breezes, and generations of passion.

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