



THE STORY OF CHAMISAL

OUR HISTORIC CHAMISAL PROPERTY, THE FIRST VINEYARD PLANTED IN THE EDNA VALLEY APPELLATION, HAS LONG BEEN PRODUCING WINES OF A DISTINCTIVE CHARACTER – BOLD, COMPLEX AND INTRIGUING. *W* WITH THE IDEAL CLIMATE OF THE REGION AND THE EXCEPTIONAL CLONAL SELECTION PLANTED ON OUR VINEYARD, OUR GOAL IS TO SIMPLY REFLECT THE NATURAL CHARACTERISTICS OF THIS REMARKABLE ESTATE.

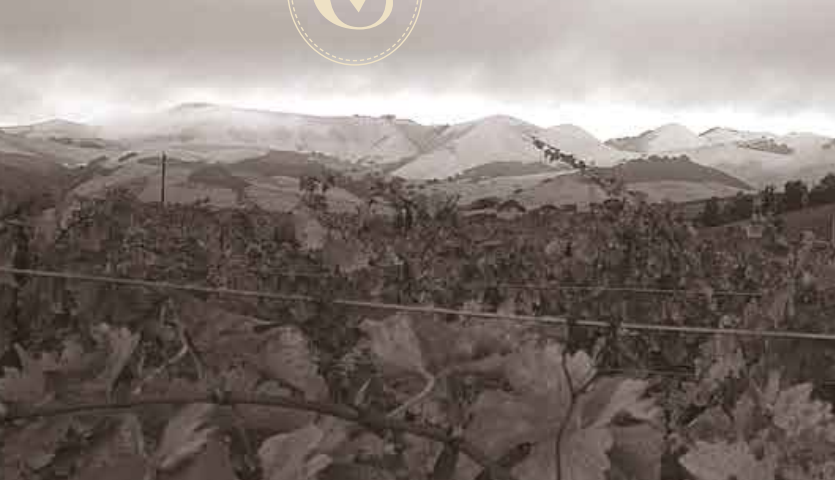
HISTORIC VINEYARD

THE FIRST VINEYARD PLANTED in the Edna Valley appellation in 1973, Chamisal nestles five miles inland against the Santa Lucia Mountains, halfway between San Francisco and Los Angeles, on the rugged California coast. Part of an original Spanish land grant, our historic 80-acre property—formerly operating under the name *Domaine Alfred*—is planted mostly to Pinot Noir and Chardonnay, with a few acres of Syrah, Grenache, and Pinot Gris. Our vines thrive in the dry rocky terrain, as does the fragrant *Chamise*, a native white-flowered shrub that inspired the name of our property. 🌿 The Edna Valley appellation, with its unique geography, possesses a near perfect combination of soil type and climate for wine grapes. With the cooling Pacific Ocean nearby, the long temperate growing season extends the amount of time a grape stays on the vine to develop its flavors. This long hang time paired with the calcereous, clay-rich soil on our property produce fruit with exceptional intensity and complex flavors, often showing a distinctive flavor character that we fondly call “Chamisal Spice”.

Chamisal Spice



EST. 1973 CHAMISAL VINEYARDS 



Cool air drifts from the Pacific over the Santa Lucia mountains.

POMMARD 828 727//943

 CHAMISAL VINEYARDS



Our diverse clonal selection is matched to the micro-climates within our vineyard.

SPECIAL CLONES

25 Clones

OUR PROPERTY'S CLIMATE coupled with our intensive, hands-on vineyard practices deliver the bold and characteristic intensity in our wines. But their extraordinary flavor and complexity comes largely from the diverse clonal selection of wine grapes planted on our estate vineyard. Just as there are many different variations of red roses, there are also many distinct clones of every grape varietal, each expressing subtle differences in flavors. 🍷 At Chamisal, we have 25 different clones in all. For Pinot Noir in particular, we grow ten distinct clones — no winery in California has more. Our selection ranges from the popular and highly respected clones, such as Clone 115 known for its elegance and balance, to the newest from cultivars France. 🍷 Being committed to this diversity not only allows us to match the right vines to the micro-climates within our vineyard, but also provides us with a subtle spectrum of flavors within a particular grape variety from which to create our final blends. The result is wines that are nuanced and complex, capturing the complete expression of that particular wine grape as well as our historic vineyard.

A STYLE DRIVEN BY NATURE

WITH THE GOAL of creating wines that reflect the unique nature of our site and the pure expression of the varietal, our approach to winegrowing focuses on bringing out the best in our estate and letting the vineyard speak for itself. 🍷 Everyone at Chamisal shares a respect for the vineyard and a hands-on approach to all aspects of winegrowing. Work in the field—from canopy management to shoot positioning to weed removal—is always done by hand. We farm our land using sustainable, environmentally friendly practices, incorporating many organic and biodynamic principles. During harvest, we may take as many as four passes through each block to ensure that fruit is brought in during ideal ripeness. We also age and ferment each lot separately, tailoring our winemaking details to highlight characteristics unique to that particular clone and block. 🍷 From our painstaking work in the field to the careful handcrafting of our wine, our style is driven by nature. It is about allowing the specific varietal to shine and expressing our vineyard's naturally bold and complex flavors.

Naturally Bold

//EDNA VALLEY TERROIR

CHAMISAL VINEYARDS 



The careful handcrafting of our wine is designed to showcase our exceptional vineyard.



Fintan du Fresne



From his first Chamisal harvest in 2006, Winemaker Fintan du Fresne has brought a wealth of fine winemaking and wine growing experience. In addition to handling seven crushes in his native New Zealand, he has immersed himself in the art of California winemaking with stints at several well-respected wineries. He is especially gifted at evoking the essence of Chamisal in all of our wines.

TASTING ROOM
10am - 5pm DAILY

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