

Estate expression • Elevated vineyards • Rare

Our Highland Estates wines showcase our estate properties located on mountains, ridges, hillsides and benchlands in cool coastal California vineyards. This series is all about *terroir*. Each label has a pictorial representation of the estate vineyard from which the fruit was sourced. The combination of soil, elevation and climate on each estate is a key contributor to the wine's powerful style.

CAMELOT HIGHLANDS

2005 CHARDONNAY

SANTA MARIA VALLEY

STATISTICAL INFORMATION

Appellation:

Santa Maria Valley

Composition:

100% Chardonnay

Barrel Aging:

Aged 8 months in French oak barrels,
45% new

Cases Produced: 3,242

Alcohol: 14.5

TA: .72 g/100 ml

pH: 3.32

ACCOLADES

92 Points

"Its complex aromatic profile includes scents of tropical fruits, pineapple, spice and brioche"

Robert M. Parker, Jr.

The Wine Advocate, 12/26/06

KEY POINTS

Elevation: 350 – 450 feet above sea level.

Source: Santa Maria Bench in Santa Barbara County, 100% Chardonnay

Clonal Selection: Clone 4 from the Estate's M Blocks, numbers 1, 4, and 10.

Soil: Sedimentary rock with small rhombohedron pieces of calcium carbonate and limestone. Vineyards face southwest at the top portion of a rolling bench in the Santa Maria Valley.

Flavor Profile: Tropical flavors – pineapple, mango and papaya with a creamy lush rich palate. Notes of cinnamon, candied lime and vanilla crème brûlée create an appealing and lingering sensation.

Climate: This is the only East and West Valley on the California coast, hence a direct infusion of daily fog and moderate temperatures combine for an extremely long growing season.

Of Note: Winemakers call this region the "filet mignon" of Chardonnay.

