

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

2006 CHARDONNAY

SANTA MARIA VALLEY

STATISTICAL INFORMATION

Appellation:

Santa Maria Valley

Composition:

100% Chardonnay

Barrel Aging:

Aged 8 months in French oak barrels,
76% new

Cases Produced: 1,452

Alcohol: 14.5

TA: .65 g/100 ml

pH: 3.45

ACCOLADES

92 Points

"A stunning Chardonnay with light gold color and a gorgeous nose of honeyed tropical fruits intermixed with hints of hazelnut and subtle oak. The wine is fleshy, rich, pure and a total delight to drink."

Robert M. Parker, Jr.

The Wine Advocate, 12/28/07

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 5, 7, and 4 predominantly.

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 in 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.

