

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 distinct style.

CAMELOT HIGHLANDS

2007 CHARDONNAY

SANTA MARIA VALLEY

STATISTICAL INFORMATION

Appellation:

Santa Maria Valley

Composition:

100% Chardonnay

Barrel Aging:

Aged 8 months in French oak barrels,
57% new, with a medium toast.

Cases Produced: 3,727

Alcohol: 14.5

TA: .69 g/100 ml

pH: 3.24

ACCOLADES

93 Points - OUTSTANDING

"...exhibits abundant amounts of pineapple, honeysuckle, and peach along with hints of brioche and caramel. Its full-bodied, luscious finish exhibits a subtle note of oak."

Robert M. Parker, Jr.

The Wine Advocate, 12/23/08

KEY POINTS

Elevation: 350 – 450 feet above sea level.

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

Clonal Selection: Clone 4 from the Estate's M Blocks, numbers 5, 8, and 10 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.

