



JACKSON ESTATE

Camelot Highlands
2015 CHARDONNAY

SANTA MARIA VALLEY

Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountain tops, ridges, hillsides and raised benchland soils. This limited release allows our winemakers to emphasize the extraordinary terroir of our unique properties and craft very small lots for refined palates.

CAMELOT HIGHLANDS

Grown on the hillside above the Santa Maria Bench in Santa Barbara, the premium blocks of the Camelot Highlands vineyard are dedicated to the Jackson Estate bottling. The ancient vines in these blocks have struggled through daily dense fog for over forty years on their own roots stretching down to the prehistoric, seabed soils below.

KEY POINTS

Elevation: 350 - 450 feet

Soil: Sedimentary rock with small

rhombohedron pieces of calcium

carbonate and limestone.

Climate: A direct infusion of daily fog and

moderate temperatures combine for

an extremely long growing season.

Profile: Pineapple, mango, and papaya with a

lush, rich palate. Notes of cinnamon, candied lime, and vanilla creme brulee create an appealing and long,

lingering finish. A liquid meal!

TECHNICAL INFORMATION

Appellation: Santa Maria Valley,

Santa Barbara County

Composition: 100% Chardonnay

Barrel Aging: Fermented and aged sur lees

10 months in 100% French oak,

48% new, with medium plus toast

Alcohol: 14.5%

T.A.: 0.56g/100ml

pH: 3.74

Of Note: 40+year old vines of 100%

Clone 4 Chardonnay on its

own root stock!

