

Kendall-Jackson

Barrel-fermented in French oak and aged sur lie, the wine harmoniously integrates creamy textures, subtle spice, and layered complexity that highlight Kendall-Jackson's meticulous approach.

'Jackson Estate' Camelot Highlands Chardonnay 2022

California, USA



Region and Vineyards

The Camelot Highlands vineyard lies on the elevated slopes above the Santa Maria Bench in Santa Barbara County, a renowned subregion of the **Santa Maria Valley AVA** . Sitting at 350 to 450 feet above sea level, the vineyard benefits from sedimentary soils with fragments of calcium carbonate and limestone. These soils, rich in marine deposits, lend a marked minerality and salinity to the finished wine.

The valley's **maritime climate** is shaped by a direct west-to-east funnel of ocean breezes and fog. This creates one of California's longest growing seasons, allowing grapes to ripen slowly while preserving natural acidity. The Camelot Highlands blocks, planted more than forty years ago on their own roots, produce low-yielding fruit of exceptional concentration. The combination of ancient vines and fog-drenched mornings imparts both richness and precision, setting this Chardonnay apart in style and depth.

Winemaking

This Chardonnay is **100% estate-grown fruit** from the Camelot Highlands vineyard. The grapes are hand-harvested and undergo barrel fermentation, a technique that enhances texture and aromatic complexity. The wine was aged **sur lie for a minimum of seven months**, with periodic stirring of the lees to build creaminess and depth.

A judicious oak regime shapes the style: **99% French oak barrels**, with 45% new oak, impart notes of vanilla bean, cinnamon, and subtle toast. Medium-plus toasting of the barrels ensures spice integration without overpowering the fruit. The result is a layered wine that balances lush tropical fruit with saline minerality, elevated by precise acidity and a long, resonant finish.

Alcohol :14,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color:** Brilliant golden straw with green-tinged highlights.
- **Aroma:** Ripe pineapple, guava, and tangerine mingle with vanilla bean, candied lime, and cinnamon, underpinned by hints of wet stone and coastal salinity.
- **Palate:** Rich and textured, yet balanced by a vibrant freshness. Lush tropical fruit flavors flow into creamy oak spice, finishing with minerality and a lingering citrus zest.

Did you know?

The Camelot Highlands vineyard has vines **over forty years old**, still thriving on their original rootstocks. Few Californian vineyards of this age remain ungrafted, making this Chardonnay a rare reflection of **pre-phylloxera lineage** and a direct connection to the historic soils of the Santa Maria Valley.

Wine Pairing Ideas

- **Lobster with drawn butter:** The wine's richness and oak-driven creaminess harmonize beautifully with lobster's sweetness.
- **Roast chicken with herbs:** The balance of fruit, spice, and minerality complements savory poultry dishes.
- **Seared scallops with citrus beurre blanc:** The salinity and tropical fruit notes mirror the scallops' delicacy and enhance citrus sauces.
- **Mushroom risotto:** The creamy palate and subtle oak spice elevate earthy umami flavors.



Wine Enthusiast (WE) : 90 Points (2021)

Ripe white peach and honeysuckle aromas meet buttered nuts on the classic nose of this bottling. The palate is rich and lush yet cut with baked lemon flavors, as a nutty tone hangs through the finish.



Jeb Dunnuck (JD) : 92 Points (2020)

The 2020 Chardonnay Estates Collection Camelot Highlands is luxurious, with perfumed notes of custard, candied pear, and lime blossom. The palate is ripe and inviting, offering confectionary spiced pear, peaches with orange citrus, and a long finish.



Wine Spectator (WS) : 93 Points (2018)

A suave and toasty style, with lusciously spiced flavors of apple pastry, pear tart and brioche, supported by crunchy acidity. The minerally finish features buttery accents that are balanced and fresh-tasting. Drink now through 2025.