



Kendall-Jackson

With over 40-year-old vines planted on their own roots, Camelot Highlands 2015 reflects the heritage and depth of Kendall-Jackson's coastal viticulture.



'Jackson Estate' Camelot Highlands Chardonnay 2015

California, USA

Region and Vineyards

The *Camelot Highlands Chardonnay 2015* is grown on a hillside above the **Santa Maria Bench** in **Santa Barbara County**, within the **Santa Maria Valley AVA**. This region benefits from a **cool maritime climate**, marked by **daily fog intrusion** and **moderate temperatures** that extend the growing season, promoting phenolic development and natural acidity.

The vineyard lies between **350 and 450 feet elevation**, rooted in **sedimentary soils rich in limestone and calcium carbonate**, remnants of an ancient seabed. These well-drained soils impart a marked minerality to the wine. Most notably, the Chardonnay comes from **over 40-year-old Clone 4 vines**, planted on **original rootstock**, a rare and prized feature that lends depth, concentration, and individuality to the wine.

Winemaking

This wine is made from **100% Chardonnay**, fermented and aged **sur lie** for **10 months in 100% French oak**, with **48% new barrels** and a **medium-plus toast**. The aging process builds weight and texture, while the frequent lees stirring integrates richness and complexity.

The winemaking approach, designed for Kendall-Jackson's **Jackson Estate Collection**, emphasizes single-vineyard character and handcrafted detail. The result is a Chardonnay that balances tropical opulence with firm structure and lingering finesse, tailored for collectors and gastronomes alike.

Tasting Notes

- **Color:** Golden straw with brilliant clarity.
- **Aroma:** Ripe pineapple, mango, and papaya with hints of cinnamon, candied lime peel, and crème brûlée.
- **Palate:** Lush and mouthfilling with layers of tropical fruit and creamy oak integration. A vibrant acidity underlines the richness, finishing long with spice and citrus zest.

91
Wine Spectator



Alcohol :14,50 %

Composition: 100% Chardonnay



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



'Jackson Estate' Camelot Highlands Chardonnay 2015

Did you know?

The vines used for this wine are **own-rooted Clone 4 Chardonnay**, planted more than **40 years ago**—a rarity in California viticulture. This ungrafted heritage contributes to the wine's depth, purity, and connection to the land.

Wine Pairing Ideas

- **Pan-seared scallops with citrus beurre blanc:** The wine's tropical notes and acidity elevate the delicate richness of scallops.
- **Lobster thermidor:** A classic pairing where creamy textures and sweet shellfish harmonize with the oak-aged Chardonnay.
- **Roast chicken with fennel and lemon:** The wine's spice and structure enhance the dish's savory and herbal elements.
- **Aged Gruyère or triple-cream Brie:** Their richness and umami find a perfect partner in the wine's texture and intensity.



Wine Spectator (WS) : 91 Points (2015)

Deeply spiced and buttery, with concentrated flavors of pear tart, apple pastry and ripe melon that glide across the palate. Ginger and toasty notes show on the rich, creamy finish. Drink now through 2022.



Robert Parker (RP) : 93 Points (2013)

Other Chardonnays include the more mineral, Meursault-like 2013 Chardonnay Jackson Estate Camelot Highlands from Santa Maria. This shows notes of hazelnuts, caramelized citrus fruit, a hint of match sticks and wet rocks. It is a complex, Burgundian style of Chardonnay that is completely different than the other wines from Kendall-Jackson. In some extremist circles it is fashionable to criticize anything that's big and successful (Kendall-Jackson is both of those). This winery, in addition to the massive quantities of some of their less expensive wines, which deliver terrific bargains to wine consumers, also produces limited quantities of high-end wines that can take their place against the toughest of competition. All this is attributable to the late visionary Jess Jackson and today is carried on by his widow, Barbara Banke. They've never been shy about spending money for top mountain vineyards throughout California, and have always hired talented winemakers. In this case, Kendall-Jackson's entire hierarchy of wines has been guided impeccably by their longtime employee, Randy Ullom. He doesn't get much notice from wine geeks, but what he does is remarkable. And when you consider the diversity of wines of which he oversees production, the diverse array of microclimates, terroirs, etc., he probably has as much experience making large and tiny quantities of high-quality wines as any winemaker in the world. (RP)



Wine Enthusiast (WE) : 90 Points (2013)

Brown spice, dried honeysuckle, Gala-apple skins, a touch of light custard and sea-salt-laden citrus and stone fruit show on the nose of this mouthwatering wine. Once sipped, flavors of butter-poached apples and ripe pears are spiced with more sea salt. A tight, pithy structure holds it all together.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM