

CAMELOT

VINEYARDS & WINERY



BRAND FACTS

- Established in 1993, Camelot has earned a reputation for consistent quality and taste.
- Premium California vineyard sources including Central Coast, North Coast and Lodi.
- Tremendous consumer awareness and acceptance with over 2.5 million cases sold.
- Award-winning wines that have earned over 500 medals from major wine competitions.

VARIETAL	VINEYARDS	WINEMAKING	TASTE PROFILE	PAIRINGS
CABERNET SAUVIGNON	Lodi, Central Coast, North Coast	Stainless steel fermentation; 8 months aging in French and American Oak	Complex black fruit, juniper and tobacco-leaf aromas with sumptuous black cherry and blackberry flavors	Roast beef, grilled steak, lamb shank, venison, red-sauce pastas, hearty stews and soft ripening cheeses
CHARDONNAY	Central Coast, Sacramento Delta	Stainless steel fermentation; sur lie aging in French and American Oak	Lustrous golden color with creamy apple and pineapple aromas, and lush, mouth-filling, citrus and tropical flavors	Oysters on the half-shell, salmon, halibut and swordfish, chicken and pork in rich sauces, Chef & Cobb salads, fettucine Alfredo and mild cheeses
MERLOT	Lodi, Central Coast, North Coast	Stainless steel fermentation; 8 months aging in French and American Oak	Deep violet hue, enchanting black cherry, plum and rose petal aromas and soft, luscious flavors	Roast beef and duck, lamb, berry-glazed pork, red-sauce pastas, mushroom pizza and soft cheeses
PINOT GRIGIO	Central Coast, Sacramento Delta	Stainless steel fermentation; no oak aging	Light golden color with honeysuckle and citrus fruit aromas and fresh, lively, lemon/lime, tropical and peach flavors	Crab cakes, spring rolls, sushi, fried oysters, broiled fish, roast chicken and turkey, cream-sauce pastas and mild cheeses
PINOT NOIR	Clarksburg, Lodi	Stainless steel fermentation; 7 months aging in French and American Oak	Fragrant strawberry, raspberry and spiced plum aromas with silky, pleasingly earthy, berry and spice flavors	Grilled salmon, rosemary chicken, herb-marinated lamb chops, roast duck, mushroom risotto and pizza, and mild cheeses
MOSCATO	Central Valley	Stainless steel fermentation, minimal aging	Pale lemon hue, vibrant aromatics of jasmine and peach nectar, intense floral and grapey flavors and inviting sweetness balanced by bright acidity	Korean barbecue, charcuterie, fruit compote, soft cheeses, and sponge cake
RED BLEND	Central Valley	Stainless steel fermentation, 6 months aging in French and American oak	Youthful ruby hue, nose of blackberry and fresh herbs with flavors of dark fruit and a firm yet juicy texture and off-dry finish	Grilled ribs, rustic pasta sauces, spicy lentil dishes, and blue cheese

REVIEW HIGHLIGHTS



"Camelot Wines are a study in excellent value... seriously well-priced wine from California."



RECOMMENDED:
"Decent Wines Under \$10."



BEST BUYS:
Chardonnay, Merlot.