

CAMELOT

VINEYARDS & WINERY

CHARDONNAY

VINEYARDS

Camelot Chardonnay was produced from grapes grown in California's cool-climate Sacramento Delta and Central Coast winegrowing regions.

WINEMAKING

At Camelot we combine state-of-the-art technology with old-world artisan winemaking techniques to craft outstanding Chardonnay that consistently over-delivers on quality. Fermented in stainless steel tanks to preserve its fresh fruit character, the wine ages several months sur lie (on the yeast lees) in French and American oak to gain added richness and complexity.

WINEMAKER'S NOTES

Our Chardonnay displays notes of peach and marshmallow with creamy oak tones adding complexity. The wine has a rich and lush mouthfeel with hints of apricot preserves and salted caramel. Pair it with seafood and chicken dishes, game hens, pork roast and cream sauce pastas.



CAMELOT CHARDONNAY	
VARIETAL	Chardonnay
APPELLATION	California
GROWING REGIONS	Sacramento Delta, Central Coast
FERMENTATION	Stainless steel
ALCOHOL	13.0%
TA	0.64g per 100ml
RS	0.60g per 100ml
pH	3.40