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\$35.00	\$46.99	26%

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2015 Camino Cellars Chardonnay product-timed-pdf - Soberanes Vineyard Santa Lucia Highlands - 91pt Mineral Driven California Chardonnay

Why We're Drinking It

Those who like their Chardonnays on the lighter, more minerally end of the spectrum (think Chablis) will find a true soulmate in this beautiful wine from Camino Cellars. A single-vineyard offering from the Santa Lucia Highlands' highly acclaimed Soberanes Vineyard, which is farmed by the legendary Pisoni and Francioni families of Monterey County, the wine offers up a refreshing, ocean-infused approachable profile that calls for a lazy afternoon of oysters and card games.

Founder and winemaker, Tadeo Borchardt, found his way into the wine world through working in restaurants in Scottsdale, Arizona. From there, he worked a stint at Sonoma County's Copain before heading to the cellars of Craggy Range in New Zealand and eventually landing at Neyers Vineyards. In 2013, he was named a "Winemaker to Watch" by the San Francisco Chronicle and since then has been making plenty of buzz with his venture, Camino Cellars.

Enjoy a lovely minerally profile with notes of orange blossoms, honeysuckle, peach and pink grapefruit with subtle hints of almond paste and lemon zest. Dual 91pt scores from Wine Advocate and James Suckling. Don't let this Chardonnay slip through your fingers!

Tasting Notes

Enjoy a lovely minerally profile with notes of orange blossoms, honeysuckle, peach and pink grapefruit with subtle hints of almond paste and lemon zest.

VARIETAL
Chardonnay
APPELLATION
Santa Lucia Highlands
ALCOHOL
14.20
SIZE
750ml
BLEND
Chardonnay

The Story to Know

The word Camino is translated into road or journey. And it's the journey of Tadeo Borchardt that has brought him to the creation of Camino Cellars. Tadeo found his appreciation for wine while working in several restaurants in the Scottsdale, AZ area. While his appreciation continued, Tadeo followed a path of education and spent a few years as an elementary school teacher in Tucson. In 2002 his dream of working in the wine industry came true and he moved to Sonoma County to take a position in the cellars of Copain. After a stint at Copain, Tadeo headed down under to continue his education in the cellars of Craggy Range in New Zealand. In 2004 he then returned to California to take a position at Neyers Vineyards working alongside head winemaker Ehren Jordan. Upon Ehren's departure, Tadeo took over the head winemaking responsibilities where he remains today. In 2013 the San Francisco Chronicle Named Tadeo as one of their "Winemaker's to Watch".

Fast forward to today and the launch of Camino Cellars! This is the first solo project for Tadeo and one that is sure to cause significant buzz. There are two vineyard sources that are at the core of Camino Cellars – Soberanes Vineyard in the Santa Lucia Highlands for Chardonnay, and Montecillo Vineyard in Sonoma County for Cabernet Sauvignon. The Soberanes Vineyard is owned and farmed by the legendary Pisoni and Francioni families. Nestled just on the other side of the Monterey Bay along the foundation of the Santa Lucia Mountains, the Chardonnay vines are grown in the granitic

rock and soil of the Highlands. Exposed to the refreshing marine influence, the heritage selection of Chardonnay (Wente, Hyde, Calera and Mount Eden) keep yields low and provide concentrated wine while maintaining a juicy, crisp freshness. The Montecillo Vineyard was planted in 1964 on the terraced, volcanic, iron rich soils high on the Mayacamas Mountain range. Owned by the Lee family who have a long and rich history in the California wine industry and founded Kenwood Winery in 1970. The vineyard has been carefully watched over for 40+ years by Chuy Ordaz. Camino shares this site with the likes of Bedrock, Turley and Arnot Roberts.

Ratings

91pts, Robert Parker Wine Advocate

The 2015 Chardonnay Soberanes Vineyard gives up very pretty honeysuckle and orange blossoms notions over a core of ripe peaches and pink grapefruit with a touch of marzipan. The palate is medium-bodied, refreshing and quite minerally in the mouth, offering up a quiet intensity of restrained flavors and a slight nuttiness to the finish.

91pts, James Suckling

Intense mineral character and serious depth make this stand out in this light-bodied category. If you like crisp dry whites wine that are great with oysters, then this will light your fire. You can drink it now, but it could age for five or more years without any trouble.
