

CAMERON HUGHES

Lot 125 Pinot Noir

2007, Napa Carneros

Vintage: 2007

Appellation: Carneros District, Napa Valley

Grape: 100% Pinot Noir

Production: 2000 cases

Alcohol: 14.5%

Drink/Hold: Now and through 2019

Taste: First of all, decant this wine. It doesn't take long but a good half hour to an hour really gets this wine going as it is a little tight out of the bottle — which is to be expected with reserve quality fruit like this. Initially tight, the nose opens after a few minutes in the glass to reveal rich aromas of strawberry, raspberry and a certain "smoky cola" character that turns into nutmeg and clove as the wine reveals itself. The palate is bursting with strawberry jam and red cherry but is well balanced against a framework of nice acidity and rich vanilla oak. A blend of Pommard (richer fruits and spices like strawberry jam, clove, and plum) and Swan (racier, brighter fruit like cherry and raspberry) clones this wine has excellent complexity and will continue to flesh out in the bottle over the next decade.

The grapes were picked late at night and hand-sorted before a gentle destemming and 8+ day cold soak. Aged in oak for 8 months, 40% new French cooperage, the rest all 1 to 3 year old barrels.

Cameron Confidential: Last summer we were invited to visit one of the facilities in a recently formed marketing group for several wineries in the Napa/Sonoma area. There we were shown about 10 wines and suffice it to say we bought everything they put in front of us, ranging from Carneros Pinot Noir and Chardonnay to Atlas Peak Cabernet to Alexander Valley Meritage. EVERYTHING we bought were finished bottling blend, simply excess wines above and beyond where they saw their sales projections and all ready to go right into the bottle. Go into the bottle they did.

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*2009 Long Beach
Grand Cru International
Wine Competition*



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