

CAMERON HUGHES Lot 92 Chardonnay

Margaret River, Australia

Vintage: 2004

Appellation: Margaret River, Australia

Grape: 100% Chardonnay

Production: 350 cases

Release Date: October 7, 2008

Drink/Hold: Now through 2012

Taste: Gorgeously structured with perfectly integrated fruit and oak, utterly seamless. The nose soars out of the glass with elegantly rendered vanilla, almond and lemon verbena notes. On the palate the wine is full bodied but well supported showing spicy nutmeg, butterscotch and almond. What's amazing about this wine is its structure, everything's in perfect balance.

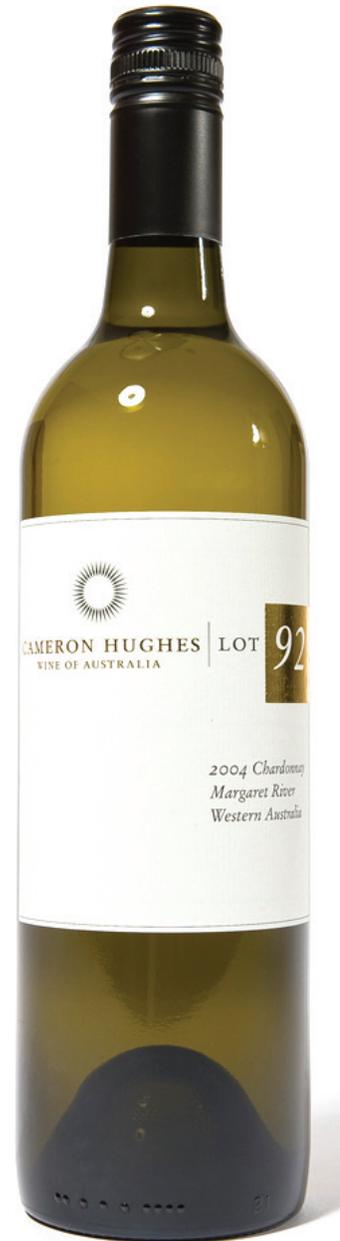
Cameron Confidential: Having fallen in love with Margaret River Chardonnay during our last trip to Australia, I started to poke around the region and see who might want to make some wine for us. One lead in particular lead us to an American owned grower group that, while they hadn't any grapes or wine to sell, they did have an ultra-premium concept project of pricey chardonnay that hadn't gotten much retail support — it was bottled in shiners would we take it off their hands? We were a bit skeptical of 2004 chardonnays but what the heck, we'll try anything.

Glad we did — we were blown away at how these wines had held up, fresh and bright and drinking beautifully. If you have ever had Cullen Chardonnay then you will know what these wines aspire to: low yielding vines from the best blocks, carefully harvested and hand sorted before gentle crushing. Only free run juice went into the 50% new, 50% used top quality French oak for fermentation. The wines were aged 18 months in barrel and then only the best barrels chosen for the final blend.

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CAMERON HUGHES WINE
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