

CAMERON HUGHES

Lot 143 Cabernet Sauvignon

2007, Howell Mountain District

Vintage: 2007

Appellation: Howell Mountain District

Grape: Cabernet Sauvignon

Production: 1,022 cases

Alcohol: 14.9%

Release Date: October 2009

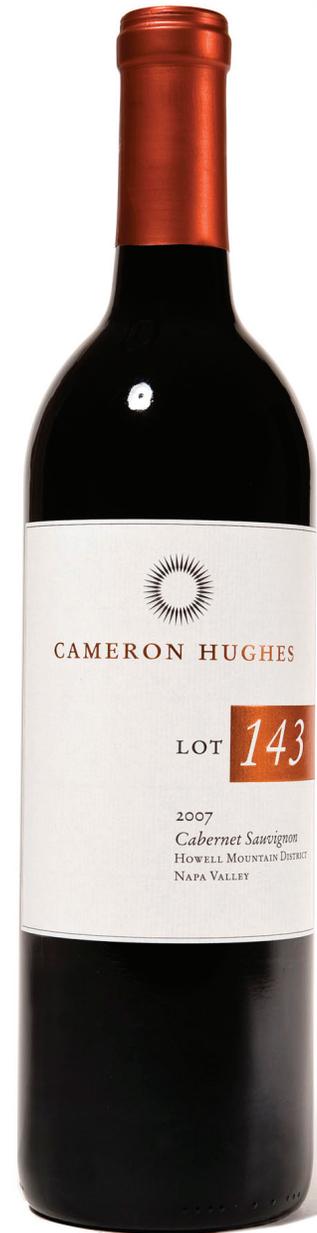
Drink/Hold: Now and through 2029

Taste: In the glass, this wine is a rich mulberry color with the fragrance of violets and cassis. The nose quickly opens to aromas of ripe plums and savory roasts with a subtle background of cigar box. On the palate are juicy and penetrating flavors of currants, rose petal and earth layered with an opulence of wild dark fruits. Perfectly balanced, with bold acidity, a full body and classic Howell Mountain fruit, This superior Cabernet will continue to age with great poise over the next 20 years. In the meantime, decant for an hour or more.

Cameron Confidential: In this economic environment, more and more wineries are presenting their wines to us, so one could say that as the economy gets worse, our selection gets better. Lot 143 is one of the first acquisitions of Sam Spencer, (our new wine maker) after originally bringing us Lots 1 and 2 back in 2003. Sam has focused on stepping outside of traditional brokerage channels to find the upper-echelon wines that tiptoe around the frenzy of the wine-sourcing market.

This lot in particular has been nothing less than mind-blowing. We just submitted it for reviews and should have the results by the end of 2009. I would be shocked if it scored anything less than 92 points. The grower group responsible for this wine has consistently scored in the mid 90s and with 2007 being one of the best years that Napa has seen, making this wine truly exceptional.

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