

# CAMERON HUGHES Lot 70 Petite Sirah

*Lodi, California*

**Vintage:** 2006

**Appellation:** Lodi, California.

**Grape:** 100% Petite Sirah

**Production:** 6,000 cases

**Alcohol:** 13.5%

**Availability:** June 2008

**Drink/Hold:** Now through 2016

**Taste:** Broodingly deep, inky purple hue. The color of this wine displays the distinctive varietal uniqueness of petite sirah and exhibits on the nose black licorice, cassis and a horde of black fruit aromas. The black fruits on the nose follow through sweet blackberry and currant on first taste. Blackberry, chocolate, and hints of spicy hungarian oak linger on the mid-palette with jammy blueberry/plum on the finish that is assured to thrill your senses. This wine screams for red meat...pair with lamb or filet mignon and your taste will thank you!

**Cameron Confidential:** The parcels for this petite blend were assembled as fairly raw material last spring from one of the best known petite sirah producers in Lodi and put back into oak barrels (80 French, 20% Hungarian, 50% new) for the last year. The result is a monster petite sirah with evolved tannin structure and remarkable drinkability for a young petite. With about two months in the bottle it is over bottle shock but swinging gently from side to side showing a more oak one week and then more tannin the next. It should be fairly well settled in by the time it reaches you.

For those of you who loved Lot 3 PS I feel compelled to warn you these are different wines. Lot 3 was all American oak with some very well integrated VA components that pushed up the fruit sweetness of the wine. Lot 70 is more of a spicy chocolate (chocolate from the French oak and spice from the Hungarian) but it worked so much better than the American oak on this wine. That said, I still think you'll like it.

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