

CAMERON HUGHES Lot 73 Chalk Hill Cabernet

Chalk Hill, Sonoma County

Vintage: 2006

Appellation: Chalk Hill, Sonoma County, CA

Grape: 100% Cabernet Sauvignon

Production: 2700 cases

Alcohol: 14.5%

Availability: June 2008

Drink/Hold: Now and through 2019-2025

Taste: This monster cab hails from the hot climate of Chalk Hill in Sonoma. It presents a bouquet of freshly picked roses and black cherries. Its smoky earthiness gives hint to the volcanic soil composition of the area. The first sip will slam your taste buds with dark chocolate and big ripe blackberries backed by silky vanilla from new French oak. This enormous cabernet will pair well with a juicy rib eye, New York strip, or your favorite porterhouse. Enjoyable now but obviously a stunning cellar selection.

Cameron Confidential: This wine is a monster. When we first tasted the barrel samples we were blown away. The broker who brought us the wine said that the owner of the vineyard had recently broken free of a contract with another winery and the wine could be available to us long term.

Done, where do I sign?!!

The grapes are sourced from one of the most beautiful vineyards I have ever seen (grapes always seem to grow best in beautiful places). It's huge — spanning over 500 acres, several hundred of which are planted to grapes, almost all of which are hillside with little nooks and crannies that create a variety of microclimates. The vineyard is the source of many different grape varieties for something like 20 small, ultra-premium brands (though we control all the cabernet off the vineyard). The winery that was previously buying the fruit was putting it into their \$60 cabernet. The wine is contracted through the 2009 vintage so stay tuned for additional offerings in future vintages.

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CAMERON HUGHES WINE
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EDITOR'S CHOICE

WINE ENTHUSIAST

Nov '08

90 pts.