



ineCentric

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CAMERON HUGHES LOT 30 CHARDONNAY - 2005

My fourth and final review of Cameron Hughes Wine. This Russian River Chardonnay was barrel-fermented and contains 14.5% alcohol. All of the CHW's I reviewed can be purchased either online at www.chwine.com or at Costcos around the country. CHW has done a great job of finding some diamonds in the rough and delivering quality. *They are a QPR negociant.*

CHW wine is available for sale directly through the website www.chwine.com and also through various Costcos around the country.

TASTING NOTES:

Pale yellow in color with a light buttered popcorn nose. Flavors of butter, oak, vanilla, mango and pineapple are wonderfully integrated into a harmonious effort. There's also a nice mineral undertone and lots of caramel-like golden flavors on the finish.

SCORE & RECOMMENDATION: 88 PTS

Good acidity, balance and not over-oaked. The tropical fruit flavors are a welcomed surprise and show nicely on the mid-palate. Be careful not to over chill this wine which will mute the flavors. Definitely worth seeking out. Great value here for a well-made California Chardonnay. Retail for around \$21.

posted by Winecentric at 11:45 PM | 0 comments



My Philosophy

WINE REVIEWS FOR THE EVERYDAY WINE DRINKER: No snobbery, no spit bucket, just honest thoughts on the wines I drink to help you become a smart wine buyer, drinker and enthusiast.

About Me & My Wine

I Am: Winecentric Wine that started my love affair with wine:
1997 Catena Alta Luca Chardonnay Wine that most recently impressed me: Banfi's Rosa Regale (it's addictive) Wine I wish I had in my cellar but don't: Movia reds from Slovenia, 1995 Chateau Musar
Number of bottles in my cellar at all times: About 100
Most exciting wine moment: Meeting Nicolas & Laura Catena at the NY Wine Experience
To send wine samples for review, comments or questions, contact me at: winecentric@yahoo.com