



## 1998 Cameron Hughes Lot 25 (USA, California, Sonoma County, Carneros)

Vintage	Type	Producer	Varietal	Designation	Vineyard	Country	Region	SubRegion	Appellation
1998	White - Sparkling	Cameron Hughes	Chardonnay Blend	Lot 25	n/a	USA	California	Sonoma County	Carneros

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cameron hughes

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#### Master varietal:

Chardonnay

Varietal: Chardonnay blend

Keyword: cameron hughes

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Tasted by [beaunehead](#) on 12/24/2006 & rated **88 points**: (78 views)



Tasted by [beaunehead](#) on 12/21/2006 & rated **89 points**: A little funky when first opened, but came around. (171 views)



Tasted by [beaunehead](#) on 12/17/2006 & rated **90 points**: Picked this up as a curiosity - I liked what I had read about Cameron Hughes and what he has done so far. Costco in CT doesn't sell it, but I got it online for \$24 including shipping from CA. On opening, it was big, lots of fruit, a bit hollow in the middle, but finishing with a good whack of yeasty dough. With air, it filled out, and the raspberry notes faded into more peach and apple. Very nicely balanced, quite full bodied, and clean on the finish. **A very good value bubbly!** (192 views)



Tasted by [dmatley](#) on 12/9/2006 & rated **92 points**: I am not an expert on vintage champagne so take this note with a grain of salt. First impression is that this champagne tasted older than it is. Nice toasty, yeasty notes, no zinging acidity, with subtle but focused chardonnay fruit underneath. I would have like to have seen a little more acidity for such a relatively young champagne, but I also should have waited a few days to open it as the bottle exploded upon uncorking--stupid me but I was just dying to try this champagne. In fact I really hesitated about writing a tasting note on this bottle under the circumstances as I am sure the wine will show much better after giving it time to settle. But I can't imagine it will last too long once word gets out, especially this time of year so I wanted to give a heads up to those thinking about getting this wine. I will also note that the wine developed nicely with air as more nuanced fruit and yeasty bread dough flavors emerged. The rest of the case is now sitting nicely in storage and will revisit another bottle in a few weeks. I have sampled many of the champagnes at Costco in the \$30-\$50 range (mostly NV) and must say they were nothing special--zinging acidity with little or no yeasty, toasty notes. In comparison this champagne clearly stands out as different. I should also note how nicely it paired with food. Alongside smoked salmon, walnuts, and capers the nuanced flavors really began to sing. **To call this a good QPR would be the understatement of the year!** (284 views)