



# NOBLE PIG

*...a little about food... a little about wine... and a lot about nothing.*

## Cathy

Hi! I'm Cathy. I live in a peculiar California town that built an underground tunnel to save toads from the potentials of vehicular frog-slaughter. I love mayonnaise, butter and Jewish men. Barry, Jerry and Larry come to mind. Gluttony is my sin of choice. Welcome to my weird and wonderful world.

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## Everyone Loves A Good Deal

Posted by Cathy at 4/5/2008 12:14 AM and is filed under Cabernet Sauvignon

### 2005 Cameron Hughes Lot 44 Cabernet Sauvignon Rutherford \$13

**Run to Costco my friends, do not walk.** You will not find another easy going-everyday-drinking Cabernet at this price point for a long, long time. What a phenomenal deal this is. Once it's gone, it's gone. There will not be another release.

#### So let's talk about this particular wine, Lot 44.

I want to start off by saying that this a medium-bodied red wine. It is NOT a wine that has layers and layers of complexity and depth that many of the stellar Cabernets from Rutherford posses.

But you have to remember that wine with extreme depth and character require aging for up to ten years before it is smooth and fairly drinkable. Let's face it, most wine that is purchased is consumed within days so it's difficult, unless you are collector, to lay down these bottles and give them the time they deserve to age properly.

This wine is drinkable now. It's smooth now. It is extremely food-friendly and all around enjoyable. It is pleasing on the palate and is the quintessential bottle to have for all your daily wine adventures.

This is a wine you pull out for a chicken dinner or a nice steak on the grill. It would be fabulous with pasta and even better for a casual pizza night. This is a wine you know you can turn to and not feel the guilt of opening on a Tuesday night.

And I don't know about you but my wine rack is becoming quite light in the California Cabernet area due to the extreme cost of these wines.

Every night I have a staring contest with some of these \$130 bottles that sit on the shelf and beg to be consumed but I can't get myself to open them. I feel it has to be the perfect occasion which never seems to come around often enough.

This bottle offered me all the glimpses of characters I enjoy in a Rutherford Cabernet; hints of clove, spice, tobacco with a pronounced chocolate note.

However, what stood out the most was the minerality and earthy tones that came screaming out of the glass. The Rutherford appellation is most known for it's wines alluding to the, "Rutherford dust" character that exists there. This wine gives you that dusty earth in very certain terms. It's all there, just not in overwhelming expression.

I am going to fill my wine rack with this Cabernet and use it as my go-to red. My usual go-to California Cabernet is \$45 a bottle, which is cheap by some standards for wine from this region but let's face it, that is not cheap in any sense of the word.

I would also highly suggest this bottle for someone who is interested in learning to enjoy drinking red wine. The shyness of the tannins in this wine (tannins are associated with red wine consumption and often difficult for someone new to drinking red wine), are hidden among the toasty oak and mocha overtones allowing a novice palate to enjoy the varietal character present.

#### Another suggestion?

If you are having a large get together this summer, wedding shower, family reunion or a birthday blowout, this is the wine to buy. It will please those with sophisticated palates as well as those who are not so wine savvy. This is not a heavy red wine, so consuming it in the warmer summer months will not be a problem when served at the proper temperature.

And one more thing. This wine, Lot 44, impressed Costco buyers so much, they bought the entire Lot and are selling it exclusively at their stores. So like I said, run my friends, run.

So good luck finding these!

