



YACOUBIAN-HOBBS

2014 YACOUBIAN-HOBBS, Dry Areni Wine

Rind, Vayots Dzor, Armenia

Internationally renowned winemaker Paul Hobbs, and the Yacoubian family journey to the Birthplace of Wine to craft modern, world class wines from the indigenous varieties found in the high altitude, mineral-rich soils of Vayots Dzor, Armenia. Their newly planted vineyards grow a stone's throw away from the Areni-1 cave, the oldest known winery dating from over 6,000 years ago. With their local team, Paul and the Yacoubians are growing and crafting wines that confirm Armenia's part not only in the ancient history of winemaking, but in its very relevant present and future amongst the great wine regions of the world.

Here in Rind, the Areni grape thrives in rich volcanic and limestone soils. Hot summers are tempered by cooler temperatures at these high elevation sites, and much needed water is provided by the melting snowcaps atop Mount Ararat.



Varietal Composition:

100% Areni: An ancient variety indigenous to Armenia, Areni has adapted perfectly to the high altitude, mountainous region of Vayots Dzor, where the vines thrive on the rocky, mineral-rich, volcanic soils. This late ripening grape makes fresh, elegant, structured red wines with bright red fruit flavors, and a characteristic black pepper spice.

Elevation: greater than 4,000ft

Winemaking: 100% stainless steel fermentation and aging

Production: 450 cases

Sensory note:

Pure purple with a violet rim. Aromas of blueberry, black fruit, charcuterie and pepper convey the vibrancy that is yet to come. Flavors of bright black cherry, fresh strawberry and blackberry seem to flood the palate, like the juices of fresh fruit. Balanced, structured, and lively, this wine will fare well with a variety of cuisines or give immense pleasure sipped on its own.

