



YACOUBIAN-HOBBS

2014 YACOUBIAN-HOBBS, Dry White Wine

Aghavnadzor, Vayots Dzor, Armenia

Internationally renowned winemaker Paul Hobbs, and partners 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.

The high altitude vineyard sites of Aghavandor, Vayots Dzor allow these four indigenous varieties to ripen perfectly while maintaining a remarkable freshness, resulting in thrillingly unique layers of aromas and flavors.



Varietal Composition:

50% Voskehat: or “golden berry” is considered the emblematic white variety of Armenia, thriving in high-altitude, rocky soils, known for its longevity with vines living well past 100 years.

25% Khatuni: medium sized, thick-skinned berries give a notable crispness and unique floral expression to the wine.

20% Qrdi: A late-ripening white variety often used in blends, bringing a beautiful freshness.

5% Garan Demak: or “sheep’s tail” prefers rocky, semi-desert soils; its delicate fruit rounds out the final wine.

Elevation: approximately 5,000ft

Winemaking: 100% stainless steel fermentation and aging

Production: 160 cases

Sensory note:

Golden-yellow color with expressive aromas of white flowers, citrus fruit, white pepper spice and a marked minerality. Bright entrance on the palate with searing acidity, followed by a rich mid palate. The wine finishes long with notes of yellow peach and apricot.

