

# FELINO

## VIÑA COBOS

Chardonnay

PAUL HOBBS

### VARIETAL COMPOSITION

100% Chardonnay

**HARVEST**  
Hand-harvested  
February 22nd to March 28th, 2016

**APPELLATION**  
Luján de Cuyo, Tupungato and San Carlos

### VINEYARD

Vineyards in Luján de Cuyo, Tupungato and San Carlos. Altitude between 3.254 and 3.303 feet. Semi-desert climate.

### GROWING SEASON

It was heavily affected by rainfall, all along until harvest; this was due to the Niño phenomenon. The overall average temperature was lower than the reported for previous seasons and this provoked an unprecedented thirty day lag in the vines' phenology. The average precipitation for both January and February were above the historic average. The harvest season also was delayed three weeks and the grapes presented good concentration as well as a marked natural acidity. Yield is of 3.56 to 4.46 tons per acre.

### FERMENTATION & BOTTLING

Primary fermentation with natural yeasts and native malolactic fermentation, 7 months to completion. Bottled in October 2016.

