

PAUL HOBBS | IMPORTS

Welcome to Paul Hobbs Imports 2012 Fall Offering!

As with every year, harvest in California and Springtime in Mendoza mean it's time to pre-release our latest vintages from Viña Cobos, plus a selection of releases from our other producers in Argentina.

This pre-release opportunity is only for our mailing list members, before the wines are offered for sale to restaurants and wine shops. Market demand generally spikes after reviews are published, and many of these wines have very limited releases. We are proud to offer first access to our loyal mailing list members.

Saludos & Enjoy!



Finca 8 Vineyard—La Consulta, Valle de Uco

Newsletter Contents:

- | | |
|---------------------------|--|
| Page 2 | Winemaker's Notes: the 2010 Mendoza Harvest
Reviews summary |
| Pages 2, 3 & 4 | Wines in this Spring Offering |
| Page 6 | Asado Argentino |

Scroll down for the rest of the newsletter

Winemaker Notes: 2010 Mendoza Harvest

As we release the 2010 **Cobos** and **Bramare** wines; it is worth revisiting the winemaker vintage notes.

Spring for the 2010 vintage in Mendoza (September, in Mendoza) arrived with snow still in the vineyards and was followed by frost and high winds, making for a difficult fruit set.

Summer settled into more normal conditions with excellent diurnal temperature swings. From late February onwards, we experienced slightly cooler than average day temperatures with sunny skies providing perfect ripening conditions.

A one-day record-breaking rainstorm on March 19th could have been a catastrophe for the grapes were it not for the drying windy weather that followed immediately, and conditions returning to a benign pattern.

The 2010 growing season was characterized by the excellent phenolic ripeness attained at lower Brix levels and the wines, though young, are showing a promise of more bright fruit expression than their 2009 counterparts.



Sunrise on the Marchiori Vineyard with snow on the ground



Reviews in context

Viña Cobos' first release back in 2001 was Cobos Malbec 1999 and the wine received unprecedented reviews.

The wines have an impressive track record with *Robert Parker's Wine Advocate*, including an almost perfect 99 point score for Cobos Malbec 2006.

While the reviews for many of the wines in this offering are still unpublished, here is a reference of past reviews.

[Click here for the historical reviews summary](#)



Wines in this Fall Offering (continues on pages 3&4)

2010 COBOS VOLTURNO

Created in honor of the Marchiori Vineyard's patriarch, and previously known as Corte uNico, the wine bears Don Nico's middle name: *Volturmo*.

Lively aromas of ripe blackberry and blueberry tones are underlined by licorice and mocha. The palate offers silken tannins intermingled with impressions of fig, pipe tobacco and baking spices that elegantly linger. 77% Cabernet Sauvignon, 23% Malbec.

[Tech sheet](#) - '10 vintage not yet reviewed - '09 vintage: 98 pts, *Robert Parker's Wine Advocate*



2010 COBOS MALBEC

Viña Cobos' flagship and true North for all the winery's efforts. Sourced exclusively from the 80+ year-old malbec vines in the Marchiori Vineyard's block C2.

Aromas of crushed currants and plums are trailed by mocha and bright espresso. The superb viscosity - a calling card of Cobos Malbec- is energized by graphite minerality. The minute-plus finish comes in mouth-watering waves as the fine grained tannins tease the balanced acidity.

[Tech sheet](#) - '10 vintage not yet reviewed - '09 vintage: 96 pts, *Robert Parker's Wine Advocate*

2011 BRAMARE CHARDONNAY, MARCHIORI VINEYARD

A luxurious, pale golden Chardonnay with a nose redolent of white flowers, touches of gala apple and a hint of lime, all balanced with wet-stone minerality from the deep soils of Perdriel. The palate unfolds with bosc pear and crème brûlée, while the creamy texture gives way to crisp, refreshing acidity.

[Tech sheet](#) - '11 vintage not yet reviewed - '10 vintage: 92 pts, Robert Parker's Wine Advocate

2010 BRAMARE MALBEC, MARCHIORI VINEYARD

Intense aromas of plums, figs and blackberries spiced with cinnamon, licorice and espresso. The palate is rich and juicy, with tantalizing layers of fruit and an unctuous, lush texture.

[Tech sheet](#) - '10 vintage not yet reviewed - '09 vintage: 95 pts, Robert Parker's Wine Advocate

2010 BRAMARE CABERNET SAUVIGNON, MARCHIORI VINEYARD

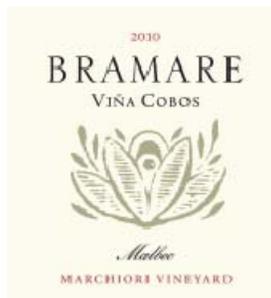
Deep, dark ruby Cabernet Sauvignon, with a wide aromatic palette that starts with figs and quince, then leads to zesty cinnamon and black peppercorns, and finishes with hints of graphite and dark chocolate. On the palate, concentrated boysenberries and blackcurrants are complemented by spicy oak, which lingers through the finish on firm, well-integrated tannins.

[Tech sheet](#) - '10 vintage not yet reviewed - '09 vintage: 93 pts, Robert Parker's Wine Advocate

2010 BRAMARE MALBEC, REBÓN VINEYARD

Saturated dark indigo and purple hues, typical of cool-weather Malbec from La Consulta. The first impression of delicious crushed raspberries and blueberries is complemented and expanded with sexy cinnamon, cardamom and chocolate tones. At cellar temperature, the elegant acidity and lush body feel luxurious and refreshing at the same time, enhancing anticipation of every sip.

[Tech sheet](#) - '10 vintage not yet reviewed - '09 vintage: 94 pts, Robert Parker's Wine Advocate



2010 BRAMARE MALBEC, LUJÁN DE CUYO

Deep and dark, the wine summons aromas of ripe blackberries, plum skin and red licorice with spicy vanilla overtones. Weighty and smoothly textured on the palate, with dense waves of red currants, wet stones and rich oak aromatics.

[Tech sheet](#) - 90 pts, Wine Spectator

2010 BRAMARE MALBEC, VALLE DE UCO

Sourced from three vineyards in Tupungato and La Consulta in the Valle de Uco. Showcases the darker fruit and floral side of cooler climate Malbec. Creamy espresso, pencil shavings, black currants and star anise on the palate. The silky texture, courtesy of the fine ripe tannins, is propped up by a lively acidity and accents of boysenberries, dark chocolate, violet flowers and plums with rich oak tones harmonizing in the background.

[Tech sheet](#) - 91 pts, Wine Spectator

2009 BRAMARE CABERNET SAUVIGNON, LUJÁN DE CUYO

Cabernet Sauvignon has found a perfect growing site in Perdriel, within the Luján de Cuyo region. Here, the cool nights and warm, very sunny days allow Cabernet Sauvignon to develop its full range of aromas slowly, providing ideal hang time to arrive at harvest time with ripe, round tannins. Waves of blackberry and chocolate notes ride on the lush texture of this pure pleasure-styled wine.

[Tech sheet](#) - 90 pts, Robert Parker's Wine Advocate



Wines in this Offering (continued)



The Pulenta family has been farming wine in Argentina for three generations. **Pulenta Estate** wines display elegance and balance. From their "Pulenta Gran" line, we present:

2010 PULENTA Gran Malbec

From the very best blocks of Malbec from the Agrelo estate. Slow, extractive barrel and small-tank fermentations yield a layered, juicy and balanced Malbec that is inky, glass-staining royal purple. Densely fruited with ripe boysenberry and red cherry notes and hints of white pepper and spicy oak in the background. Round and muscular, with powdery tannins and supple finish.

[Tech sheet](#) - '10 vintage not yet reviewed - '09 vintage: 91 pts, Stephen Tanzer

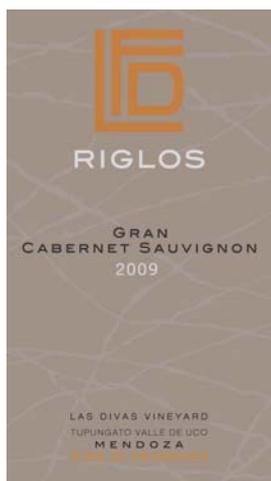
2009 PULENTA Gran Corte

Gran Corte (literally translated: "great cuvee") is an assemblage of the best blocks of the estate, selected for their synergy, depth and expression. The composition of the blend changes with every year, and the 2009 is 37% Malbec, 25% Cabernet Sauvignon, 23% Merlot, 10% Petit Verdot and 5% Tannat.

Deeply colored and dark as a ripe blackberry, with red reflections on the rim. The nose talks of crushed cassis, strawberries and ripe plums with background notes of fine black tea, semisweet chocolate and cedar. Powerfully built, with fine firm tannins that convey weight to the seductive lingering aromatic density.

[Tech sheet](#) - '09 vintage not yet reviewed - '08 vintage: 97 pts, Tim Atkin, MW

93 pts, Robert Parker's Wine Advocate



The **Finca Las Divas** vineyard lies near Tupungato, in the Valle de Uco, at 4,000 feet elevation and is the source of all Riglos wines. The site, with its cool weather, high elevation and rocky soils, imprints its DNA on the wines. In turn, these show deep concentration, pristinely ripe fruit that feels bright, dense and elegant, together with a muscular, polished structure.

2009 RIGLOS GRAN MALBEC

Falls into the glass with a very tight, dense black garnet suit, with glimmers of blue on the rim. As it breathes in the glass, it opens up like a flower, revealing a very complex nose with heaps of ripe black fruit: plums, black figs and licorice blended with a delicate mineral note. The palate confirms the aromas, adding rich chocolate notes. The structure is firm, with a smooth yet powerful impression in mouth with an explosion of flavor that lasts through the lengthy, elegant finish.

[Tech sheet](#) - 92 pts, Robert Parker's Wine Advocate

2009 RIGLOS GRAN CABERNET SAUVIGNON

It is very rare to see Cabernet Sauvignon from Tupungato; the weather is slightly too cool for the variety. Enter serendipity: the small blocks with Cabernet Sauvignon were planted on the Western side of the vineyard. These blocks have no topsoil and the exposed alluvial rocks – similar to 'cailloux' from Southern Rhône – absorb heat from the sun and release it in the cool late afternoons when the sun sets behind the Andes, giving these small blocks an edge to ripen to perfection, resulting in a deep, rich and elegant wine.

[Tech sheet](#) - 91 pts, Robert Parker's Wine Advocate

Viña Cobos Wine Exploration

We continue to offer a focused tasting of Viña Cobos wines (by appointment only) at Paul Hobbs Winery in Sebastopol. Monday, Tuesday, Thursday and Friday at 10am and 1:30pm. \$30/person.

To schedule a visit, please call 707-824-9879 ext 21 or [email us](#).

Planning a trip to Argentina? [Contact us](#) to arrange your visit to our partner wineries in Mendoza.

Mendoza Photo Gallery

We had great comments about our picture gallery in the past newsletter and we are pleased to share a few more views of Mendoza. Click on the images below for the higher resolution pictures.



Soil profile at Pulenta Estate in Alto Agrelo, Luján de Cuyo



Poplar trees line the vineyard to protect it from the Zonda wind at Riglos, in Tupungato, Valle de Uco



Wine as a living, breathing thing: open pumpover to aerate the fermenting wine at Viña Cobos



Up close and personal with Malbec at Finca 8 vineyard in La Consulta

Asado Argentino

Argentina excels at **soccer, tango, wine** and... **MEAT!**

The cultural heritage makes the typical Argentine cuisine revolve mostly around Spanish and Italian dishes. The most notable exception: *asado*, which is for assorted grilled meats and a national passion.

Argentinos are #1 in the world for meat consumption per capita, with a fierce respect for meat that leads to the simplest preparation: grilling. No marinades, no sauces, no rubs. Only the grill, coarse salt and some of the best meat on the planet.

Although asados in the pampas (plains in central Argentina) are mostly beef-centric, there's usually some pork included, while the mountain areas tend to incorporate more kid goat to the assorted cuts on the grill.

A typical Argentine sauce, **Chimichurri** is a garlic, oil, parsley and peppers "mojo" mostly used for dipping bread and on chorizos, hardly ever on meat.



The art of the *asador* is to properly time the different cuts of meat so they are ready as the meal progresses, from the chorizo, sausage, grilled provolone and blood sausage starters, to the main cuts.

To a great extent, the tradition of enjoying an *asado* every weekend with friends and family, has shaped the local preference for red wines with good acid and structure to cleanse the palate between bites, making Malbec and Cabernet Sauvignon preferred pairings.

Salud!

Look for the next Paul Hobbs Imports offering in the Spring!

www.PaulHobbsImports.com