



YACOUBIAN-HOBBS

2015 YACOUBIAN-HOBBS, Areni, Sarpina

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.

In the village of Rind, the Areni grape thrives in rich volcanic and limestone soils. Hot summers are tempered by cooler temperatures at these high elevation sites, and 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 thick-skinned, late ripening grape makes fresh, elegant, structured wines with bright red fruit flavors, and a characteristic black pepper spice.

Elevation: over 1,300 meters (4,000 feet)

Winemaking: fermentation in stainless steel; aged 7 months in French oak barrels

Production: 275 cases

Flavor profile: an eloquent bouquet of ripe red cherries, raspberries, red currants, and dried fruits, with nuanced chocolate, caramel, and vanilla notes. On the palate, the elegant flavors coupled with silky tannins create a full, round mouthfeel with a complexity and intensity that lingers on the finish. This wine will continue to evolve and develop in the cellar for the next 3-5 years.

