



YACOUBIAN-HOBBS

2014 YACOUBIAN-HOBBS, Dry Areni Wine, Sarpina

Rind, 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.

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 thick-skinned, 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: aged 17 months in used French oak barrels

Production: 260 cases

Sensory note:

Deep, and brooding purple, this stunningly aromatic Areni offers a certain weight and gravitas, deftly balanced by fresh fruit and focused acidity. Worn leather, dried herbs, black cherry and spice give way to black, volcanic minerality and ripe, wild strawberry. Oak aging rounds structured tannins and lends a texturally hedonistic approach to this ancient variety.

