



YACOUBIAN-HOBBS

2018 YACOUBIAN-HOBBS, White Blend

Aghavnadzor, 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.

The high altitude vineyard sites of Aghavnadzor, Vayots Dzor allow these three indigenous varieties to ripen perfectly while maintaining a remarkable freshness, resulting in thrillingly unique layers of aroma 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. Thick-skinned berries yield complex and expressive aromatics including the fresh scent of the Armenian Snowdrop flower.

30% Khatuni: thick-skinned berries, gives a notable crispness and unique floral expression to the wine.

20% Nazeli: thin-skinned berries, expresses delicate fruit aromas and gives a harmonious, round finish to the final blend.

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

Winemaking: fermentation and aging in stainless steel

Flavor profile: A blend of three indigenous varieties, the 2018 reveals a golden yellow color and lively aromas of white flower, citrus fruit and a cool minerality. The entrance is bright, supported by a rich mid-palate, finishing with a remarkable freshness.



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