



YACOUBIAN-HOBBS

2019 YACOUBIAN-HOBBS, DRY WHITE WINE

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.

Vineyards

- **Region:** Aghavnadzor, Vayots Dzor
- **Elevation:** over 4,000 ft (1,300 m)
- **Soil:** Mineral rich volcanic soils with limestone deposits
- **Harvest date:** October 6, 2019

Winemaking

- **Aging:** 26 months in stainless steel
- **Bottled:** December 2021

Varietal Composition:

- **90% Voskehat** - or "golden berry" is considered the emblematic white variety of Armenia. It thrives in high-altitude, rocky soils, and is known for its longevity, with vines living well past 100 years. Its thick-skinned berries yield complex and expressive aromatics, including the fresh scent of the Armenian Snowdrop flower.
- **5% Khatuni** - an indigenous variety with thick-skinned berries, it gives a notable crispness and unique floral expression to the wine.
- **3% Qrdi** - a late-ripening variety, brings a beautiful freshness to the blend.
- **2% Garan Demak** - or "sheep's tail" prefers rocky, semi-desert soils; its delicate fruit rounds out the final wine.

Flavor Profile

- Refreshing aromas of honeysuckle, melon, and crisp green apple give way to notes of toasted almond, key lime, and a hint of beeswax, with a flinty minerality and a lingering finish.

