

FELINO

VIÑA COBOS

Chardonnay

PAUL HOBBS

VARIETAL COMPOSITION

100% Chardonnay

HARVEST
Hand-harvested
February 22nd to March 28th, 2016

APPELLATION
Luján de Cuyo, Tupungato and San Carlos

VINEYARD

Vineyards in Luján de Cuyo, Tupungato and San Carlos. Altitude between 3.254 and 3.303 feet. Semi-desert climate.

GROWING SEASON

It was heavily affected by rainfall, all along until harvest; this was due to the Niño phenomenon. The overall average temperature was lower than the reported for previous seasons and this provoked an unprecedented thirty day lag in the vines' phenology. The average precipitation for both January and February were above the historic average. The harvest season also was delayed three weeks and the grapes presented good concentration as well as a marked natural acidity. Yield is of 3.56 to 4.46 tons per acre.

FERMENTATION & BOTTLING

Primary fermentation with natural yeasts and native malolactic fermentation, 7 months to completion. Bottled in October 2016.

TASTING NOTES

A white gold chardonnay with delicate green hues. Tropical aromas unfold: white flowers, nectarine, passion fruit, and a touch of grilled pineapple. The palate reveals citrus tones of grapefruit, lemon grass and delicate lemon peel confit on the finish. Texturally silky, with a well-integrated, lively acidity.

