



## **ABOUT HOVEY WINE**

A well-respected Sierra Foothill winemaker, Chuck Hovey realized a 30-year dream when he launched his own label with the release of Hovey 2007 Chardonnay. He has expanded his offerings to include the Spanish varietal Tempranillo, a rich Petite Sirah, Barbera, and a Zinfandel in 2011.

With more than 30 years of winemaking expertise, Chuck dedicated 24 years to Stevenot Winery and in 2007 started Hovey Wine Consulting out of his home in Murphys. Alongside the Hovey label, Chuck is back producing wines for Stevenot, as well as Gianelli Vineyards in Jamestown.

## **TASTING NOTES**

### **2010 Chardonnay “Duende”**

**Retail: \$18**

The 2010 Hovey Chardonnay is an example of how this variety can thrive in the versatile climate of the Sierra Foothills. The grapes were picked at night to keep the fruit cool before gently pressing and racking to oak barrels for fermentation which lasted about two weeks. After fermentation the yeast or “Lees” were stirred once a week for three months to give the wine texture and flavors of tropical fruit and Meyer lemon flavors. After six months of barrel aging the wine was racked, blended and bottled. This is a Chardonnay that will age gracefully for up to five years, but is also very enjoyable in its youth. **Featured in “Wine of the Week” by Mike Dunne, Sacramento Bee**

### **2009 Tempranillo “Rolleri Cuvee”**

**Retail: \$22**

This is the 12<sup>th</sup> year that Chuck has made Tempranillo from the Rolleri Vineyard above Angels Camp. This wine exhibits all the classic Rioja and Ribera del Duero blueberry and cigar box fruit profiles that make this Spanish variety so complex and intriguing. The grapes were gently crushed and fermented in small open fermenters and pressed off to small French and American oak barrels for barrel aging for 18 months prior to bottling. Mocha, licorice and blackberry and concentrated flavors of blueberry mingle with creamy oak and a silky layer of soft tannins to produce an exquisite experience for the palate, paired especially well with roasted meats and rich dishes. **2008 vintage featured wine pick in August, 2010 Sunset Magazine**

### **2008 Petite Sirah “Dalton Cuvee”**

**Retail: \$22**

This Petite Sirah is a massive and dark opaque wine with chalky tannins and a rich mouth feel, providing a wine of great complexity and depth. The grapes come from the Dalton vineyard in Calaveras County. Aged for eighteen months in French and American oak barrels the wine has lush flavors of dark chocolate, espresso bean and ripe berry combined with toasty French oak and layers of soft tannins make this wine a good candidate for aging.

### **2009 Barbera “Walker Cuvee”**

**Retail: \$22**

This is the second harvest of Barbera from the well-known and respected Walker Ranch in El Dorado County. Just one acre of this Italian variety is grown here. Spicy blackberry and cherry combined with dried fruit flavors and toasty oak from barrel aging for 18 months make this a wine to enjoy in its youth, yet is a candidate for aging another five to six years to gain additional complexity.

### **2009 Zinfandel “Dragone Ranch”**

**Retail: \$22**

The 2009 Hovey Zinfandel from the Dragone Ranch Vineyard, planted by Barden Stevenot in 2000, is the first Zinfandel to be produced under the Hovey Label. This wine is blended with 15% Petite Sirah, planted specifically to blend with the Zinfandel. The lots were fermented together in the same tank to produce a co-fermented Zinfandel/Petite Sirah. Co-fermentation produces a wine much different than a wine that is simply blended later. This is an “old school” style Zinfandel, rich and complex with loads of fruity Foothill spice including mocha, blackberry, strawberry and pepper.