

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 expanded his offerings with the 2008 vintage to include the highly-lauded Spanish varietal, Tempranillo, a rich Petite Sirah and “Duende” Chardonnay.

With more than three decades 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 also the winemaker for Gianelli Vineyards in Jamestown, Bodega del Sur Winery in Murphys, and coming back full circle, is the winemaker for Oliveto Distributing who now owns the Stevenot brand.

2009 Chardonnay – Duende Retail - \$16

The 2009 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 new French oak barrels for fermentation. Fermentation 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 Meyers lemon flavors. After six months of barrel aging the wine was raked and blended then bottled on May 1, 2010. This is a Chardonnay that will age gracefully for up to five years, but is also very enjoyable its youth.

2008 Tempranillo – Rolleri Cuvee Retail - \$18

In 1995 the Rolleri family planted one of the first Tempranillo vineyards in California on their ranch just above Angels Camp in Calaveras County with assistance from then-Stevenot winemaker, Chuck Hovey. Chuck made the first vintage for Stevenot Winery in 1998, one of the few flagships to reintroduce Tempranillo to California. The 2008 vintage, now under his own label, is the 11th consecutive year he has made Tempranillo from grapes from this vineyard.

The 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 in May 2010. 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 Petite Sirah – Dalton Cuvee Retail - \$18

This Petite Sirah on its own was a massive and dark opaque wine with chalky tannins and a rich mouth feel with great complexity and depth.

The grapes come from Jim Dalton's vineyard in Calaveras County. Aged for six months in barrels, the wine was then aged an additional 12 months in new 100% French oak barrels. The wine was racked and bottled in May 2010. 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 Vineyard \$18

The 2009 Walker Vineyard Barbera is the second harvest of Barbera from the well-known and respected Walker Ranch in El Dorado County just outside of Placerville in the Sierra Foothills. Just one acre of this Italian variety is grown here, and it makes stunning wines with deep color and finesse.

Spicy blackberry and cherry combined with dried fruit flavors and soft toasty oak flavor from barrel aging for 18 months make this a wine to enjoy while it is young. This wine is also a candidate for aging for another five to six years to gain additional complexity.

2009 Zinfandel – Dragone Ranch \$18 NEW RELEASE

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 block is located at the top of the vineyard and is planted on a very steep south facing slope. The DuPratt clone was selected for its dramatic expression of spicy Zinfandel character. In addition, a small block of Petite Sirah was planted adjacent to the Zinfandel block with the intention of producing a field blend style of Zinfandel that was traditional in the early days of California winemaking.

The grapes from both blocks were harvested on the same day and 15% of the blend is Petite Sirah. 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. 211 cases were bottles April 1, 2011.