



GOLAN HEIGHTS WINERY

gilgal

BLANCO

VARIETY

Sauvignon Blanc, Muscat Canelli

ABOUT GILGAL

Fruit-forward and expressive, Gilgal wines offer a wide range of varietals that reflect the exceptional Mediterranean climate and growing conditions of the Galilee. These easygoing, approachable wines are sure to please everyone.

THE WINE

Gilgal Blanco is a unique blend produced from Sauvignon Blanc and Muscat Canelli fruit grown in the Golan Heights, known for its high-quality white wines. Cool fermentation in stainless steel enhances the natural vitality of these two varieties. This bright, tasty white blend displays an aromatic mix of melon, citrus fruit, apricot, florals and spices. While ready to drink now, Gilgal Blanco is best enjoyed within a couple of years of harvest.

PAIRING

Pair with bright flavors such as steamed fish with lime and coconut, skillet-roasted chicken breast with lemon, or fried artichokes with a sprinkling of sea salt.

ABOUT THE GALILEE APPELLATION

The Galilee (or Galil) is the northernmost — and generally considered the best — appellation in Israel. The highest quality growing area within the appellation is the Golan Heights (or simply the Golan), also the coldest region in Israel. The vineyards on this volcanic plateau rise from 1,300 feet to 3,900 feet above sea level and receive snowfall in the winter. Golan Heights Winery is located in the town of Katzrin in the central Golan.



Victor J. Schoenfeld, Winemaker

% ALC BY VOL	TA	pH
13.0%	6.5 (g/l)	3.00