



GOLAN HEIGHTS WINERY

MOUNT HERMON

Moscato

VARIETIES

Muscat Canelli

ABOUT MOUNT HERMON

Named for the highest peak in Israel in northern Golan Heights, Mount Hermon wines over-deliver on quality, flavor and affordability.

THE WINE

Mount Hermon Moscato is made solely from Muscat Canelli fruit harvested from vineyards in the Golan Heights. The wine's very cold fermentation is stopped early, creating an aromatic and lightly sparkling wine that is naturally low in alcohol.

A sweet yet refreshing dessert wine, Mount Hermon Moscato presents aromatic notes of flowers, grape and lime with pleasing hints of mint and pine. Ready to enjoy upon release, this wine is best consumed within about 18 months of vintage.

PAIRING

Serve this versatile wine with a tangy lemon tart, fresh mint fruit salad or strawberries dipped in bitter chocolate — or enjoy alone as a brisk and palate-opening aperitif.

ACCOLADES

Wine Enthusiast **Best Buy**

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
6%	6.3 (g/l)	2.89