



GOLAN HEIGHTS WINERY

# gilgal

## SAUVIGNON BLANC

### VARIETY

Sauvignon Blanc

### ABOUT GILGAL

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

### THE WINE

Gilgal Sauvignon Blanc is sourced from northern Golan Heights, Israel's coolest winegrowing area with a strong reputation for quality Sauvignon Blanc. Cold fermentation helps preserve the naturally refreshing character of the wine. This crisp, medium-bodied white exhibits pleasing fruit notes of guava and kiwi, along with lovely characters of lemon zest, mineral and citrus blossom. Ready to enjoy upon release, Gilgal Sauvignon Blanc is best consumed within two 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.

### ACCOLADES

Wine Enthusiast 88 pts

### 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
13.5%	6.3 (g/l)	3.01

