



GOLAN HEIGHTS WINERY

gilgal

SYRAH

VARIETY
Syrah

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 Syrah is made solely from Syrah grapes harvested from vineyards in the cool Golan Heights region. Aged for a year in French oak barrels, this full-bodied red wine features ripe fruit notes of blackberry, cherry and plum intermingled with characters of smoke, earth, anise and cured meat, with a great concentration of flavor. Ready to enjoy upon release, Gilgal Syrah should remain in excellent drinking condition for about five to seven years from harvest.

PAIRING

Pair with savory dishes like roast leg of lamb studded with rosemary and garlic, slow-grilled beef spare ribs or creamy Gouda cheese mushroom casserole.

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
14.5%	6.1 (g/l)	3.54