



GOLAN HEIGHTS WINERY

gilgal

CABERNET SAUVIGNON



VARIETY

Cabernet Sauvignon

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 Cabernet Sauvignon is made from expressive Cabernet fruit harvested in the Golan Heights. Aged for one year in French oak barrels, the wine exhibits fruit-forward raspberry, blackberry and cherry notes intermingled with black pepper, herb and chocolate — overall displaying nice concentration of flavor and a lingering finish. Ready to drink upon release, Gilgal Cabernet Sauvignon is an age worthy wine to enjoy within six to eight years from harvest.

PAIRING

Serve with savory fare such as roast beef, grilled lamb chops with garlic and herbs, or wild mushroom and lentil stew.

ACCOLADES

Mundus Vini 87 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
14.5%	5.9 (g/l)	3.56