



GOLAN HEIGHTS WINERY

gilgal

CHARDONNAY

VARIETY

Chardonnay

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 Chardonnay features attractive pear, apple, melon and citrus fruit notes, along with nice hints of flint and French oak. Delightful upon release, Gilgal Chardonnay will remain in great drinking condition for about four years from vintage.

Gilgal Chardonnay was produced entirely from Chardonnay grapes grown in the Golan Heights. The cool climate, rocky volcanic soil and high altitude are ideal conditions for growing this classic variety. Aging in French oak barrels adds a pleasing toastiness to the lemony character typical of Chardonnay. To preserve the quality of the wine, the wine should be stored on its side in a cool, dark place.

PAIRING

We love pairing this wine with pan-seared red snapper with a lemon and caper sauce, roasted chicken with pears, or a creamy vegan mushroom risotto.

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)	3.06