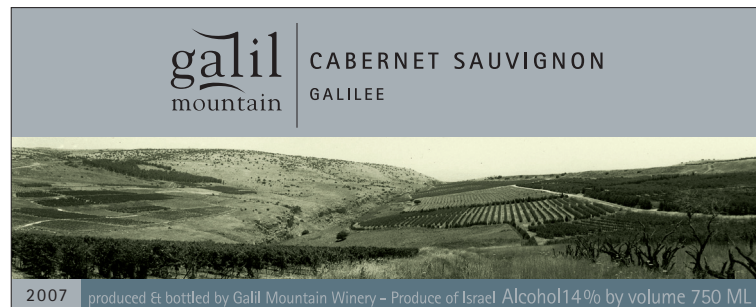


## Galil Mountain Cabernet Sauvignon 2007



<b>Region:</b>	The higher elevations of the Upper Galilee, the northern part of the Galilee viticultural area.								
<b>Grapes:</b>	Cabernet Sauvignon.								
<b>Style:</b>	Deep red color, accompanied by blueberry, raspberry and crème de cassis aromas with hints of eucalyptus and cocoa. Medium-to-full body with a long and pleasant fruity finish.								
<b>Technical Data:</b>	The wine underwent 7-14 days of fermentation on skins at 82-85° F (28-29° C) and 100% malolactic fermentation. In addition, it underwent six months of aging in stainless steel, which included several rackings.								
<b>The Harvest:</b>	The grapevine's development was characterized by a cold, snowy winter that began earlier than normal. Balanced temperatures in the spring (March-May) produced optimal conditions for a unified, high-quality bud-burst and ripening. At the outset of the summer, the region was hit with several severe heat waves that lasted through mid-August. The harvest season was delayed by two weeks compared to previous years. The late ripening was characteristic for all vineyards and varieties. Toward the completion of the harvest, the gap was shortened, and the season ended like previous years and was shorter than usual.								
<b>Analyses:</b>	<table> <tr> <td>Alcohol</td> <td>14%</td> </tr> <tr> <td>Titrateable acidity</td> <td>5.5 g/L</td> </tr> <tr> <td>pH</td> <td>3.56</td> </tr> <tr> <td>R.S</td> <td>Dry</td> </tr> </table>	Alcohol	14%	Titrateable acidity	5.5 g/L	pH	3.56	R.S	Dry
Alcohol	14%								
Titrateable acidity	5.5 g/L								
pH	3.56								
R.S	Dry								
<b>Serving Suggestions:</b>	Best served at 64° F / 18° C to accompany a wide variety of dishes such as roasted pullets, sirloin strips and juicy chorizo.								
<b>Storage and Aging:</b>	Store in a cold, dark area. Under proper conditions, the wine will age well for 2-4 years from time of harvest.								