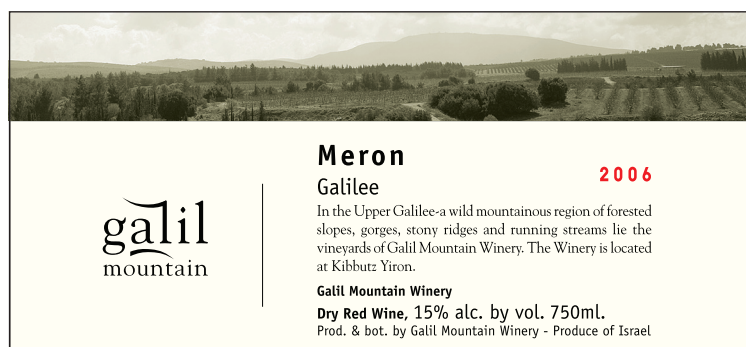


Meron 2006



Region:	The higher elevations of the Upper Galilee, the northern part of the Galilee viticultural area.								
Grapes:	78% Syrah, 11% Cabernet Sauvignon, 11% Petit Verdot.								
Style:	Deep purple in color with a full and rich body. The wine displays characters of wild berries, blueberries, plum jam, and crème de cassis with hints of nutmeg and chocolate. Concentrated and well balanced, the wine has a silky texture and a long, soft finish.								
Technical data:	The wine underwent 14-21 days of fermentation on skins at 86° F / 30° C as well as full malolactic fermentation, and aged 16 months in French oak barrels.								
The harvest:	A warm winter and a rainy spring with low temperatures resulted in average precipitation and late bud-burst and blooming. The spring and early summer were characterized by pleasant weather with below-average temperatures, which contributed to a lengthy ripening of the fruit and a later-than-usual beginning of harvest. The harvest itself was characterized by typical weather conditions, but in mid-October, brief showers delayed the ripening of the fruit, which caused the harvest to continue until early November. The long harvest allowed bringing in each vineyard block at its optimal time, and contributed to the creation of high-quality fruit.								
Analyses:	<table> <tr> <td>Alcohol</td> <td>15%</td> </tr> <tr> <td>Titrateable acidity</td> <td>6.2 g/L</td> </tr> <tr> <td>pH</td> <td>3.59</td> </tr> <tr> <td>RS</td> <td>Dry</td> </tr> </table>	Alcohol	15%	Titrateable acidity	6.2 g/L	pH	3.59	RS	Dry
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pH	3.59								
RS	Dry								
Serving suggestions:	Best served at 64° F / 18° C as an accompaniment to rich-tasting meat dishes such as leg of lamb with herbs, blackened sirloin steak, good beef stew, or even ripe and rich-flavored cheeses.								
Storage and aging:	Store in a cold, dark area. The wine will age well for 5-7 years from time of harvest if stored in proper conditions.								