

The Wine

Gamla Brut sparkling wine shows off bright yet delicate notes of orange blossoms and green apples, layered with hints of tropical fruits, wild strawberries and fresh flowers. The flavor is crisp and clean, leaving one with the desire for another sip.

We love popping open **Gamla Brut** with something to nibble on before a meal. It's also great with fish in general and sushi in particular. We recommend drinking Gamla Brut within a couple of years.

The Vintage

Most of **Gamla Brut** comes from the 2006 vintage. A relatively warm, dry winter preceded the 2006 season. Very low rainfall caused great worry until a cold wet April delivered enough rain to bring the seasonal total to 90% of normal. The relative cool continued to the end of July, delaying the start of harvest by about ten days. Near perfect conditions then prevailed until almost the end of the vintage when, on the 15th, the first of five October rains hit. The precipitation (five times the October norm!) delayed to November the final 8% of harvest.

Gamla Brut is made from Chardonnay and Pinot Noir in equal parts. It is produced strictly according to the traditional method, including pressing of whole clusters and secondary fermentation in the bottle. Each bottle ages for a minimum of one year prior to disgorging.

The Analyses

% Alc (v/v)	11.5
TA (g/l)	8.2
pH	3.02
RS	BRUT

The Appellation

The Galilee (or Galil) is the most northern, and generally considered the best, appellation in Israel. The highest quality area within the appellation is the Golan Heights (or simply the Golan), the coldest region in Israel. The vineyards on this volcanic plateau rise from 400 meters (1,300 feet) above sea level to 1,200 meters (3,900 feet) and receive snowfall in the winter. The Golan Heights Winery is located in the town of Katzrin, in the central Golan.

