

Gamla Chardonnay

2004 Gamla Chardonnay

Gamla

The Wine

The **2004 Gamla Chardonnay** shows off an aromatic and attractive blend of characters. Pear, lemon and apricot notes mingle with hints of flowers and a background of rich oak and vanilla. The wine combines medium body with satisfying flavor, making for a great everyday drinking Chardonnay.

Gamla Chardonnay is ready to uncork and enjoy. If well-stored, this wine remains very enjoyable for up to about four years from the vintage. When we throw chicken breasts or fresh trout on the grill or slip them under the broiler, someone heads to the refrigerator for a cold bottle of **Gamla Chardonnay**.

The Vintage

Colder-than-average temperatures and heavy rainfall typified the winter preceding the 2004 vintage. March and April brought unusually warm and dry weather causing early budbreak in our warmer vineyards. Relatively cool temperatures returned in May putting the season back on track for a hectic, relatively short harvest. Average yields and very promising across-the-board quality characterized the vintage.

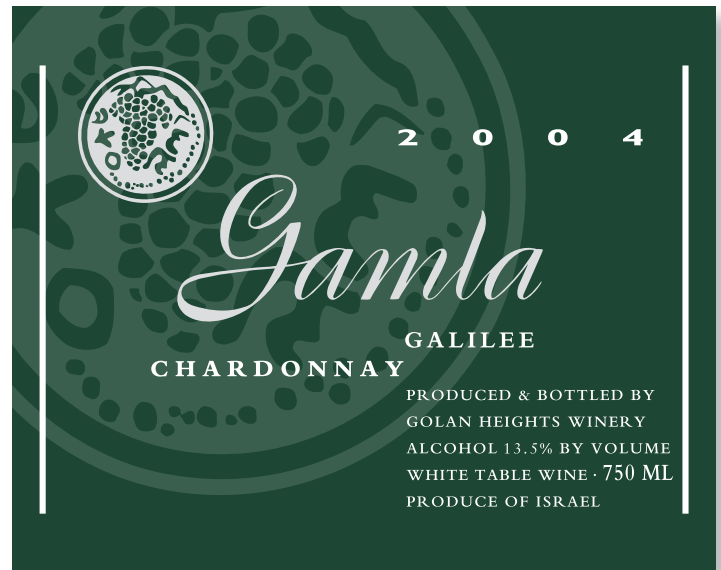
All of our Chardonnay comes from the highest, coolest part of the Golan Heights, an area which has proven ideal for the variety. Four months of oak aging results in a wine that is both immediately approachable, yet hints at richness.

The Analyses

Brix at Harvest	24.6
% Alc (v/v)	13.5
TA (g/l)	6.1
pH	3.33
RS	DRY

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.



GOLAN HEIGHTS WINERY