

Gamla Merlot

2004 Gamla Merlot

Gamla

The Wine

The 2004 Gamla Merlot exhibits rich ripe berry fruit layered with hints of cocoa, spice and oak. Classic character along with satisfying richness makes this Merlot a rewarding experience.

Gamla Merlot is ready to enjoy and will remain in good condition for up to about seven years from the vintage. We like drinking Gamla Merlot with any number of foods. Try along with a warm duck salad, a cheesy calzone or a skewer or two of grilled cubes of marinated lamb.

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.

Gamla Merlot is made entirely from Merlot grown in the central and northern Golan Heights, an area that has proven itself incredibly conducive for growing high quality Merlot. The wine aged for nine months in French oak barrels.

The Analyses

Brix at Harvest	26.1
% Alc (v/v)	14.5
TA (g/l)	6.0
pH	3.49
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