

Gamla Pinot Noir

2004 Gamla Pinot Noir

Gamla

The Wine

The **2004 Gamla Pinot Noir** highlights aromas of violets, raspberries, sour cherries and spice. These qualities, along with the wine's medium body, make for an immediately approachable, yet classic, **Pinot Noir**.

While **Gamla Pinot Noir** is ready to be enjoyed the same day it's brought home, it will remain in good shape for up to about four years from the vintage. Try using this wine in making Coq au vin and then enjoy alongside. Grilled duck breasts would make another great accompaniment to **Gamla Pinot**.

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 **Pinot Noir** comes from high elevation vineyards in the cool northern Golan Heights. Aging for seven months in French oak barrels adds to the wines overall complexity.

The Analyses

Brix at Harvest	25.4
% Alc (v/v)	14.0
TA (g/l)	6.0
pH	3.56
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