

### The Wine

The **2001 Muscat Canelli** shows great varietal character, layering perfumed floral notes with spice, hints of pine and fresh grapes. The wine's touch of sweetness rounds out the body while preserving its overall delicacy.

While great young, **Gamla Muscat Canelli** will hold up well for a couple of years following the harvest. We generally drink Muscat Canelli with spicy foods, such as Chinese. But the wine makes a nice aperitif as well, perhaps served with a canapé of chicken yakitori.

### The Vintage

An unusually warm winter and spring in 2001 caused the Golan's earliest-ever start of harvest, which began three weeks prior to normal. Slightly cooler-than-average summer temperatures then stretched the vintage out to a long fourteen weeks. A heavy May rain fell during flowering, causing a 20% reduction in yields. This lower crop, combined with unusually small berry and cluster sizes, produced fruit with great intensity of flavor and color.

**Gamla Muscat Canelli** is 100% varietal, coming from two vineyards in the southern Golan Heights. A very cold fermentation retains the natural floral character of the variety, while stopping the fermentation right before completion preserves just a bit of residual sweetness.

### The Analyses

Brix at Harvest	22.2
% Alc (v/v)	11.5
TA (g/l)	5.5
pH	3.23
RS	SEMI 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.

