

The Wine

Brilliant ruby-red in color, the **2001 Golan Mount Avital** exhibits bright, juicy cherry and raspberry fruit notes, combined with nuances of fresh flowers and spices and rounded out with hints of black pepper and earth. The wine is medium-bodied and very drinkable.

While delicious soon after the harvest, **Golan Mount Avital** can be enjoyed over a couple of years. We drink **Golan Mount Avital** a

bit chilled with anything from a good hamburger to cheesy lasagna to fresh, grilled fish.

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.

The 2001 Golan Mount Avital is made from 38% Sangiovese, 38% Pinot Noir, 18% Gamay Noir and 6% Napa Gamay. All of the fruit comes from the central and northern Golan Heights. These relatively cool areas allow good varietal expression, resulting in an easy-drinking wine rich in complexity.

The Analyses

| | |
|-----------------|------|
| Brix at Harvest | 23.7 |
| % Alc (v/v) | 13.5 |
| TA (g/l) | 5.1 |
| pH | 3.63 |
| 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.

