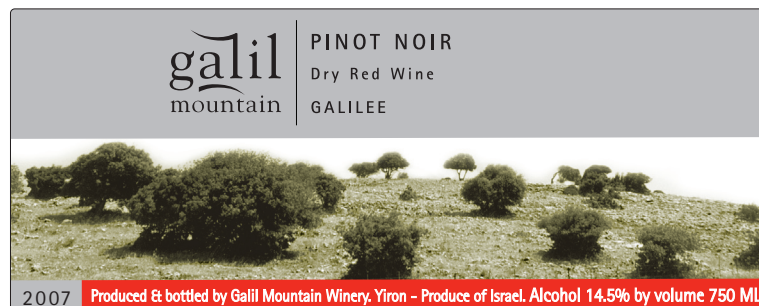


Galil Mountain Pinot Noir 2007



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|-----------------------------|--|---------|-------|---------------------|---------|----|------|----|-----|
| Region: | The higher elevations of the Upper Galilee, the northern part of the Galilee viticultural area. | | | | | | | | |
| Grapes: | Pinot Noir. | | | | | | | | |
| Style: | Glistening red in color with cherry and violet blossom characters, accompanied by aromas of mocha, earth, tobacco and toasted oak. A medium-to-full bodied wine with an elegant, long-lasting finish. | | | | | | | | |
| Technical data: | The hand-harvested grapes were cold-soaked for an extended period followed by a relatively short, hot fermentation. After pressing, the wine was transferred to one-to-three-year-old French oak barrels, where it underwent malolactic fermentation and 10 months of aging. | | | | | | | | |
| The harvest: | The grapevine's development was characterized by a cold, snowy winter that began earlier than normal. Balanced temperatures in the spring (March-May) produced optimal conditions for a unified, high-quality bud-burst and ripening. At the outset of the summer, the region was hit with several severe heat waves that lasted through mid-August. The harvest season was delayed by two weeks compared to previous years. The late ripening was characteristic for all vineyards and varieties. Toward the completion of the harvest, the gap was shortened, and the season ended like previous years and was shorter than usual. | | | | | | | | |
| Analyses: | <table> <tr> <td>Alcohol</td> <td>14.5%</td> </tr> <tr> <td>Titrateable acidity</td> <td>5.2 g/L</td> </tr> <tr> <td>pH</td> <td>3.63</td> </tr> <tr> <td>RS</td> <td>Dry</td> </tr> </table> | Alcohol | 14.5% | Titrateable acidity | 5.2 g/L | pH | 3.63 | RS | Dry |
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| RS | Dry | | | | | | | | |
| Serving suggestions: | Best served slightly chilled at 61° F /16° C as a companion to delicate dishes such as goose breast in orange sauce, fish seasoned with herbs and spicy Asian dishes. | | | | | | | | |
| Storage and aging: | Store in a cold, dark area. The wine is ready to drink now, but will improve and age well for 3-5 years from time of harvest if stored in proper conditions. | | | | | | | | |