



Israeli Wine Tasting at Kol Shalom  
July 28, 2022, Rosh Chodesh Av 5782  
Compiled by Steve Kerbel

**Gilgal Sauvignon Blanc** - This is a favorite summer wine from the Golan Heights Winery. The Gilgal Sauvignon Blanc features pleasant aromas of pear and vanilla. This light bodied wine offers tropical flavors of pineapple with notes of Gala apple and mint that lead to a fresh lingering finish. This is a great warm weather wine to go with a crusty baguette, fruit and cheese and can also be enjoyed with white flesh fish poached or pan-fried.

**Segal's Wild Fermentation Chardonnay** - This is one of the newer wines being offered by master winemaker Ido Lewisohn. This wine was spontaneously fermented by indigenous yeast, naturally found in the vineyard, especially on the grapes themselves. This technique created a unique set of characteristics and aromas, representing terroir and variety, with minimal intervention. Maturation in French oak barrels added another layer of complexity and flavors, and the result is at your fingertips. Enjoy this wine with various fish and poultry dishes, strong cheeses or pasta with cream sauce.

**Galil Mountain Syrah** - Made from Shiraz grapes from the higher elevations of the Upper Galilee, at Kibbutz Yiron. The wine displays a dark purple color that lightens at the rim. The fragrance is deep and filled with blackberries, dark plum, with herbal notes, and a touch of earthiness at the end of the nose. The palate features ripe fruit, and a nice spicy backbone from oak. This wine is versatile for pairing, and is great for any occasion.

**Jezreel Valley Alfa** – This wine is made at the relatively young winery of Jezreel Valley, located at Kibbutz Hannaton. It is a blend of 60% Syrah, 20% Argaman, and 20% Cabernet Sauvignon. The wine is a complex and balanced, rich, red blend, combining pleasant aromas and wonderful flavors with a long and delightful finish. Supple young tannins make this an easy-drinking luxury that pairs well with gourmet burgers, other items off the grill or roast chicken.

**Tulip Merlot**— According to Ha'aretz, Tulip winery is one of the best boutique wineries, whose quality of wine improves every single year. You will be hard-pressed to disagree after experiencing Tulip Merlot. Sourced carefully from vineyards in the Upper Galilee, widely considered to be Israel's finest wine growing region, this wine is the result of uncompromising selection in the vineyards and painstaking effort in the winery. When you see the deep maroon-purple cascade into your glass, you will appreciate the results of winemaker David Bar Ilan's hard work. And this will be compounded as you experience the aromas of black raspberry and Bing cherry, followed by flavors of red currant and mocha. Supple young tannins make this an easy-drinking luxury that pairs well with gourmet burgers, steaks or roast chicken.

**Tabor Mt. Tabor Rose** - The Mt. Tabor Rose, made from Cabernet Sauvignon grapes grown in the Golan Heights, showcases aromas of fresh berries with hints of sweetness, balanced with nice acidity. This is a semi-dry rose, great for a dessert course or a plate of soft cheese.