



2016 Mount Hermon White

The Wine

The 2015 Mount Hermon White displays bright fruit aromas of green apple, tangerine, lime and guava, with notes of fresh flowers and a bit of grass. This medium-bodied wine is fresh, vital and drinkable.

Enjoyable upon release, the wine is best appreciated within a couple of years of harvest. We love pairing Mount Hermon White with a plate of assorted sushi, a serving of crispy fish and chips, or grilled chicken breasts in a lime sauce.

The Vintage

Though we had heavy rains in November, the winter saw only 75% of our normal precipitation. Following a cool spring, we headed into harvest 10-14 days later than usual. If in the past a cool spring normally meant a cool summer, this was not the case in 2015. Indeed, we recorded our warmest ever September, including a historic dust storm. We concluded the harvest on schedule, with our vineyards looking surprisingly verdant. Despite the unusual conditions in 2015, the Golan once again proved itself to be a phenomenal place to grow quality wine.

The 2015 Mount Hermon White was made from a blend of white varietal grapes harvested from vineyards on the cool Golan Heights. Cold fermentation helps preserve the intrinsic vitality of the wine's classic white varieties.

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. Golan Heights Winery is located in the town of Katzrin in the central Golan.


ויקטור ג. שונפלד טנן

Identity card

Brand Mount Hermon

Varieties Muscat Canelli,
Sauvignon Blanc,

Viognier **Name** 2016

Mount Hermon White

Wine Type Dry White
Wine

The Analyses

% Alc (v/v) 13.5

TA (g/l) 6.1

pH 3.10

RS Dry