

# Covenant

## 2017 COVENANT ISRAEL SYRAH

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*The 2017 vintage offered beautifully clear skies and bright, warm sunshine—perfect for ripening dark, red grapes. High altitude vineyards create a special environment featuring warm days and cool nights particularly well suited to grape growing.*

### **ABOUT THE WINE:**

This is the fifth vintage we have produced in Israel. The grapes were grown in two vineyards: Tzivon, in the Upper Galilee and Tel Faris, in the Golan Heights. All grapes were sustainably grown. The Tzivon Vineyard is also biodynamically farmed. And the wine was fermented using native yeast and native ML, without any fining. Our Syrah is aged in 100% French oak, 40% new.

### **TASTING NOTES:**

This Syrah serves up a fine-tuned blend of cassis, plum and cardamom flavors. The wine also has a spicy, anise-like undercurrent that adds interest. It's all framed in soft, silky tannins that give good structure but are extremely accessible even in the wine's youth.

**VARIETAL:**  
Syrah

**APPELLATION:**  
Israel (Golan Heights/Galilee)

**PRODUCTION NOTES:**  
Native Yeast Fermentation;  
Native ML; Unfined

**AGING:**  
18 Months In  
French Oak (40% new)

**CASES PRODUCED:**  
400

**SUGGESTED RETAIL:**  
\$75



SYRAH

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