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An Evening With Covenant

By Michal Rosenberg

"Would you want to attend a Covenant Wine dinner at Malka?" Yes, yes we would. And so I found myself in Brooklyn with my husband, Yeruchum, from The Jewish Link Wine Guide, enjoying Malka's cool, industrial vibe and buzzing atmosphere. The ambiance was the perfect backdrop for the carefully curated Covenant wines paired with a special menu from Israeli chef Eyal Shani.

Known for its high-quality wines, Covenant has experienced remarkable growth and expanded its portfolio to 24 wines over the last 20 years. Based in Berkeley, California, the winery has also maintained a branch in Israel since 2013. It was a treat to

have Founding Winemaker Jeff Morgan, Managing Director Sagie Kleinerer, and Proprietor Geoff Rochwarger host the evening and hear from them directly about their winemaking process.

We started off with the crisp and clean **Covenant Blanc de Blancs** 2024, a dry bubbly that offers a nice alterna-

tive to champagne. Made of 100% chardonnay, with only slight fermentation, the Blanc de Blancs' sour apple notes made for a refreshing start to the night.

Interestingly, the Blanc de Blancs, which is mevushal, is the same wine as Covenant's Chardonnay Lavan, a dry wine that is not mevushal. Sagie explained that the pasteurization process is responsible for the change in taste, noting that the "mevushalizer"

raises the fruity notes in white wines and softens the tannins in red.

Grown and produced in Lake County, the higher elevations give the **RED C Sauvignon Blanc** (2024) its distinctive minerality. Made only in stainless steel casks, this crisp wine shows high acid, with notes of grapefruit that paired very well with the golden focaccia and green field salad that started our meal.

The **RED C Rosé** 2024 was "surprising with a crisp spice flavor," said Yeruchum.

Crafted of 100% grenache, the rosé is not sweet, and has notes of raspberry, straw and citrus, setting off an interesting, crunchy "Very General" salad. A neighbor dining next to us was pleasantly surprised. "Usually I don't like rosé, but I really like that this one is not sweet. It's light and delicious," she said.

A favorite of the night was the **Chardonnay Lavan** 2015. A classic chardonnay aged in oak with complex notes of baked ap-

ple. This wine was aged beautifully and we enjoyed the well-balanced and muted special vintage along with a Blue Fin Tuna Sashimi which was super-fresh and delicious. "It's not even at its peak yet," said Yeruchum.

Kleinlerer noted that the wines for the evening were chosen to showcase selections beyond the go-to cabernet and give people a window into experiencing wines they might not choose on their own.

Moving onto reds, the **Black Label Pinot Noir** 2024

was smooth with notes of cherry and plum with spice in the finish that blended nicely with a tasty Spaghetti Bolognese.

Another very special selection of the night was an **Israel Syrah** 2016. This bold wine had an aroma fragrant with blackberry, smoke and herbs and was paired with a steak and potatoes dish. Not only was this wine aged and therefore showed beautifully, it is the last of Covenant's Israel label as

the company is closing down their production there.

The evening closed out with a **Double-Edged Sword Brandy**, Batch 5780, which, along with a rich chocolate cake, put a cozy finishing touch on a delicious meal.

It was a great night with exceptional wines, friendly company and standout service. With so many unique offerings, guests were inspired to stretch their wine wings and try new grapes and new flavors—and Covenant delivered at every turn.



Covenant Red C Rose



Covenant Chardonnay Lavan



Covenant Syrah



Covenant Blanc



Covenant Red C



Covenant Pinot Noir



Covenant Brandy