

Covenant

2016 COVENANT ISRAEL SYRAH

In Israel's Golan Heights, 2016 offered beautifully clear skies and bright, warm sunshine—perfect for ripening dark, red grapes. The high altitude creates a special environment featuring warm days and cool nights that are well suited to grape growing.

ABOUT THE WINE:

This is the fourth vintage we have produced in Israel, 2013—a blend of Syrah and Cabernet Franc—being the first. This 2016 wine is mostly Syrah, with about 10% Cabernet Sauvignon in the blend. All the grapes were grown in the Tel Faris Vineyard in the Golan Heights. It is perhaps the only wine we have made that has been targeted by a missile attack from Syria. We arrived at the vineyard one day early in the growing season to discover a large swath of adjacent (unplanted) land blackened and still smoking. Our vineyard manager told us we'd just missed the "incoming" missile attack. Fortunately the vines were untouched, and the fruits of our Israeli team's labors are evident in the bottle.

TASTING NOTES:

Syrah in Israel can be quite full-bodied and ripe, with rich plum, black cherry and blackberry flavors at the fore. This 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)

PRODUCTION NOTES:
Native Yeast Fermentation;
Native ML; Unfined

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

CASES PRODUCED:
600

SUGGESTED RETAIL:
\$75 / 280 NIS



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SYRAH