

Passover Vinos 2015 } Yonatan Sternberg

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Passover is just around the corner and the good thing about this holiday is that aside from the festive meal on the first night (the seder), it is a week long holiday often celebrated with family and friends. And when friends and family get together, you always need a bottle of wine or two.



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Mony, Reserve, Chardonnay, 2014 – 100% Chardonnay grapes aged for 6 months in both new and used oak barrels. Straw with bright gold reflections, the wine is medium bodied, suggesting green apples, apricot, citrus blossom and pleasant buttery notes with good acidity leading to a clean and dry finish. The winery suggests serving alongside smoked salmon or rich fish dishes.



Jezreel Valley, Rose, 2014 – Light and refreshing, this rose wine comprises Carignan and Grenache grapes. The wine suggests pleasant notes of red berry fruits, apples and flowers leading to a clean finish. After a few minutes in the glass, the alcohol became noticeable so make sure to serve well chilled or use an ice bucket. The winery suggests serving alongside seasoned Mediterranean dishes.

Tabor, Adama II, Sufa, 2010 – Tabor's Adama and Adama II labels consist of several excellent white and red vinos offering good value for money. The Sufa (storm in Hebrew) is an interesting blend of Cabernet Sauvignon and Petite Sirah. 12 months in oak, deep ruby in color, the wine is medium-full bodied showing generous black fruit, plums and warm spices leading to a mouth filling finish.

Bazelet HaGolan, Reserve, Cabernet Sauvignon, 2012 – 100% Cabernet Sauvignon, aged for 20 months in a mix of French

and American oak barrels. Full bodied and good texture on the palate, this Cab suggests pleasant aromas of dark berry fruits, chocolate, black pepper and plums alongside cool "minty" notes, all coming together nicely and leading to a long finish.

Golan Heights, Yarden, Merlot, 2010 – along with the Yarden Cab, the Merlot is almost always a safe bet. Good value and a very good vino. 100% Merlot grapes from several vineyards in the Golan Heights, 14 months in French oak, full bodied, opens nicely to reveal dark berry fruits alongside hints of orange zest, coffee and flowers leading to a long and pleasant finish. The winery suggests pairing with duck confit or roast-beef.

Dalton, Reserve, Merlot, 2012 – 93% Merlot and the balance Cabernet Sauvignon, 14 months in French oak, bright ruby in color, a bit firm when first poured so allow to aerate in the glass for a few minutes. Full bodied with a generous dose of supporting acidity, good fruity profile (blueberries and cherries come to mind) alongside herbal notes and spicy oak coming together nicely to a medium-long finish.

MAIA, Mare Red, 2013 – comprising Carignan, Mourvedre and Syrah grapes; medium bodied, this is a very easy-drinking wine with pleasant aromas of tart plums, cherries and berry fruits followed by black pepper and "dusty" herbs all leading to a short-medium and clean finish. Will pair well with seasoned barbequed chicken or grilled sausages.

Elvi Wines, Adar, 2008 – I recently came across Elvi Wines which offers kosher wines from various Spanish wine regions. The Adar 2008 is a blend comprising Cabernet Sauvignon, Syrah and Petit Verdot from the Ribera del Jucar region. 12 months in French and American oak, medium bodied showing ripe berry fruits, herbs, tobacco and coffee coming together nicely to a medium long finish.

L'Chaim and Happy Passover!