

*Northern Neck Uncorked  
Belle Mount Vineyards, Warsaw, VA  
Wines Of Israel Presentation  
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William & Lorraine Jester*

**According to “the Winetastingguy.com” most Americans are consuming wines from Australia, Chile, Argentina and South Africa, and less people are drinking french and italian wines.**

**Nine out of ten american wine buyers and drinkers (90%) drink or buy wine from the united states.**

**Many people who aren’t buying wines from other countries right now are willing to consider wines from:**

**.....drum roll please.....**

**Israel – 4% are Buying/Drinking; 24% Would Consider It**

**Israel is the original old world wine region. The Middle East and Eastern Mediterranean was “The Cradle of The World’s Wine Culture thousands of years before the vine reached Europe.**

**According to the book of Genesis the first thing Noah did, after disembarking from the ark was to plant a vineyard. Gen: 20-21, “and Noah began to be a husbandman, and he planted a vineyard: and**

**he drank of the wine, and was drunken: and he was uncovered within his tent.”**

**As part of the Mediterranean region, Israel lies in one of the oldest wine producing areas of the world.**

**Wine Making is thought to have originated between the Black Sea, Caspian Sea and Sea Of Galilee. Noah was the first recorded viticulturist who planted a vineyard after the Flood**

**Ancient vineyards are mentioned throughout the bible. in the Book of Numbers, Moses sent two men to scout out the land of Israel and they returned with a great cluster of grapes that they had to carry together**

**Since biblical times, wine was used to celebrate life and jewish traditions. During the roman era, a jewish family consumed an average of 350 liters of wine a year. Today, israeli consumption is only 6 liters a year per person increasing in seven years from 4 liters per person and by comparison in France and Italy, about 60 liters per person**

## **CHRONOLOGY**

**3500-3000 BCE evidence of viticulture found in jericho, lachish and arad**

**2000-1550 BCE egyptian pharaohs import canaanite wine**

**1516-1917 during Ottoman rule, muslim law prevented jews and christians from making wine and only permitted to make house wine**

**1848 first recorded winery opens in old Jerusalem by Rabbi Schorr**

**1870 Mikveh Israel Agricultural School was established. They planted vines, taught viticulture and built a winery and one of the largest wine cellars of the day.**

**1882-1892 Baron Edmond de Rothschild promoted the Rishon Lezion and Zichron Ya'akov wineries that today are still in use and where israel's first prime minister, David Ben Gurion worked**

**1895 the Carmel Winery controlled over 90% of israel's vineyards. The wines produced were carignon (red) and semillon (white)**

**1960's israelis began to study winemaking abroad in California, France, Italy and Australia**

**In 1972, a visiting UC-Davis professor suggested that the Golan Heights, acquired in the 1967 six-day war, would be a great place to grow quality grapes. The Kibbutzim and Moshavim then planted the first vineyards in 1976**

**From the 1980s and early 1990s, boutique wineries began to open. Golan Heights winery was founded in 1983 and California experts were brought in.**

**Geographically about the size of New Jersey and slightly bigger in population than New Zealand, Israel supports a remarkably diverse set of microclimates and wine regions. These regions include:**

**Galilee (galil). This area extends southward from the lebanese border and covers the north of israel. This area is Israel's premier wine region, with high altitude, cool breezes, heavy and gravelly soil, 1200 meters above sea level, with snowfalls in the winter.**

**Samaria (shomron). This is israel's largest growing region, benefitting from the carmel mountain range and the closeness of the mediterranean, with warm summers and cool, relatively humid winters.**

**Samson (shimshon). The central coastal plain and the rolling hills of the judean lowlands make up this region. The Samson Region is named after the well known biblical hero, Samson. The soils of this region are limestone, clay and loam with a coastal mediterranean climate – warm, humid summers and mild winters.**

**Judean hills (harey yehuda). This is a relatively underdeveloped wine region with cool nighttime temperatures on the hills. The soils are thin, limey and stoney. The climate varies from arid to mediterranean.**

**Negev (hanegev). A popular area for growing vines in ancient times, this semi-arid area has been planted with new vineyards in the northern negev hills. The soils are sandy to loamy and the climate is arid with hot, dry summers.**

**According to the israeli export institute, israel's three largest wineries: Carmel, harvests 57% of**

**the grapes, Barken harvests 15% and Golan Heights harvests 11%. These wine growers are developing new wineries: Carmel at ramat arad in the hills of the Northern Negev; Barkan at kibbutz heida in the samson region and Golan in the Upper Galilee.**

## **\*\* WHITE WINES \*\***

**2007 Barkan Classic Chardonnay 12.5% alcohol.**  
(Barkan Winery) Produced from grapes grown at vineyards in the center of Israel. The vines yield small crops and ripen early. Hand picked in small containers, the grapes are rushed to the winery to ensure maximum quality. Fermentation is cool and unhurried, with no oak involved, creating a wine with vibrant nose, a taste of wonderful pear and citrus fruit flavors, full bodied with long finish. Well structured and balanced, the wine lingers on the palate, refreshing with its crisp acidity. Excellent with light flavored fish or chicken dishes. Serve w/good food, good company and good vibes.

**“LA’HAIM” - To Long Life. Cheers!**

**2008 Yarden Gewurtztraminer. 14% alcohol.**  
(Golan Heights Winery) Produced entirely from Gewurtztraminer grapes, grown in the rocky soil and high altitude of the Golan Heights. This cold area, covered in snow each winter, provides an exceptional environment in which the spicy tropical fruit qualities of Gewurtztraminer carefully develop, providing layers of passion fruit, kiwi and litchi fruit characters with floral and

**warm spice notes, complex finish with a hint of sweetness. As an aperitif or with first courses, as well as spicy fish dishes such as steamed grouper, served Thai style. Serve w/good food, good company and good vibes.**

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**\*\*RED WINES\*\***

**2007 Ben Ami Merlot. 13% alcohol. (Segal Wineries) The grapes for this wine were grown in the GALILEE Region. A blend of 85% merlot grape that feature a fresh fruit floral character and 15% cabernet sauvignon grapes, which give the wine firmness and structure. Full bodied, with deep purple color, coupled with plum and mocha aromas. Goes well with medium flavored grilled or sauced chicken or fish dishes. Serve w/good food, good company and good vibes.**

**“LA’HAIM” - To Long Life. Cheers!**

**2007 Binyamina Yogev Cabernet/Shiraz. 13% alcohol.** (Binyamina Winery). This wine is 50% Cabernet, 50% Shiraz. The “YOGEV” label constitutes a mark of appreciation for the wine growers and farmers who work day and night to provide the winery with the highest quality wine grapes. The Hebrew word “Yogev” means “Tiller Of The Soil”, the laborer that works the land and causes it to flourish. Characteristic fruit aroma that hints at forest berries against an elegant backdrop of oak and whiff of vanilla. Medium bodied, that although fully ready to drink today, will keep beautifully for the next 3 years. Goes well with chicken, steak, cheese, chocolate. Serve w/good food, good friends and good vibes.

**“LA-HAIM”**

**2007 Ben Ami Cabernet Sauvignon. 13% alcohol.** This wine is produced using 100% Cabernet Sauvignon grapes, which lend rounded fruit flavors, balanced by the firm structure and intensity of fruit from the upper Galilee. Produced in a new world style, it’s enjoyable now, but will improve with age. Ruby red color, dark chocolate and cherry flavors, subtle hints of oak and a long

**finish. Goes well with full flavored meat or rich sauced chicken dishes. Serve with good food, good friends and good vibes.**

**“LA-HAIM”**

**2005 Gamla Cabernet Sauvignon. 13.9% alcohol. (Golan Heights Winery) This wine was produced from Cabernet Sauvignon and small amounts of Cabernet Franc, all grown in the Golan Heights and Upper Galilee. The cool climate, rocky volcanic soil and high altitude are ideal conditions for growing these classic varieties. Aging in oak barrels, mostly French and a bit American add to the complexity and cellaring potential of this deep red wine. Exceptional blackberry and cassis character with a fine balance and finish. Goes well with meat, veal and rich chicken. Serve w/good food, good friends and good vibes.**

**“LA-HAIM”**