



Gofna Pinot Noir 2010

This wine was produced from Pinot Noir grapes harvested from a unique vineyard situated in a dry riverbed 720 m. above sea level. This vineyard is planted at twice the usual density so that the grape yield per vine is very low, allowing optimal accumulation of flavor and aroma in the developing grapes. 10% Merlot grapes from the Har Bracha vineyard were added to further enrich the wine and intensify its complexity. The grapes were harvested by hand in the early morning hours and immediately transported to the winery. Fermentation occurred in temperature controlled stainless steel vats at relatively very low temperatures in order to preserve the aromas of the fruit at their optimum. Alcoholic fermentation was followed by malolactic fermentation.

The wine was stabilized and transferred to French oak barrels from a boutique barrel maker in the Bourgogne region. These barrels are considered the best suited to aging Pinot Noir. The wine was aged in the barrels for 12 months in the temperature controlled barrel rooms of the winery.

The wine is of the subtle red shade typical of this variety, with aromas of raspberry, ripe strawberry, black pepper and flowers and a rich, elegant flavor. The wine was bottled unfiltered.

Series consists of: 650 bottles

Recommended to accompany: cheeses, fish and elegant dishes

Serving temperature: 16°C

Analytic data: Harvest date – Pinot Noir Harel Vineyard 8.31.10
Merlot Har Bracha Vineyard 9.15.10

Alcohol – 14%

pH – 3.76

Caloric value per 100ml. – 83 kCa