

- Must come from vines that are at least four years old; every seven years the grapes may not be picked
- 1% of the wine must be poured out as a tithe
- Must be made under the supervision of a rabbi
- Must contain only kosher ingredients (grapes, fining/filtering agents; no preservatives)
- Must be made in facilities and with equipment certified as kosher by a rabbi
- From vineyard to glass, may only be handled by Sabbath-observant Jews (unless it's *mevushal*, which requires pasteurization)
- Closed bottles of kosher wine may be handled by anyone, but once opened, it may only be handled by Sabbath-observant Jews... or it becomes non-kosher
- *Mevushal* means “boiled wine;” it is kosher and is acceptable for anyone to handle

### 1) Galil Mountain Winery Pinot Noir '10 – Upper Galilee, Israel

- Winery was established in 2000 in the Upper Galilee Mountain Range, located in northern Israel at up to 700 meters elevation
- Super modern winery with advanced technological facilities, focused on innovation
- They grow 12 different varieties in five different vineyards and make 13 total wines, all certified kosher
- This is hand-harvested from their Yiron Vineyard and was aged for 10 months in used French oak barrels

### 2) Barons Edmond Benjamin de Rothschild Haut-Médoc '10 – Bordeaux, France

- Haut-Médoc is an appellation on the “left bank” of Bordeaux with gravelly soil
- This is a classic “left bank” Bordeaux blend of Cabernet Sauvignon and Merlot
- Label was started by Baron Edmond Adolphe de Rothschild and is continued today by his son Benjamin



### **3) Goose Bay South Island Sauvignon Blanc '11 – South Island, New Zealand**

- Goose Bay is the kosher label of New Zealand's Spencer Hill Estate, founded in 1989
- They focus on sustainable agriculture using integrated pest management
- This is sourced from vineyards in Nelson and Marlborough and sees a little bit of French oak aging
- Spencer Hill has also expanded to Washington state with kosher label Gorge Estate

### **4) Adar de Elvi Wines Cava Brut NV – Cava, Spain**

- Made from classic three grapes of Cava: Macabeo, Parellada, Xarel-lo
- Sparkling wine made in traditional method (secondary fermentation is in bottle), then aged 12 months in bottle
- Elvi Wines is dedicated exclusively to making kosher wines and has been doing so since 1492; they work in Cava as well as Priorat, Ribera del Júcar and Rioja

### **5) Cellar de Capçanes Peraj Petita '10 – Montsant, Spain**

- Blend made from Samsó (Cinsault), Garnacha (Grenache) and Tempranillo
- Vines are all 40-60 years old and grapes are hand-picked
- Aged in a mix of stainless steel, French and American oak
- Capçanes was not originally a kosher facility, but in 1995 the Jewish community in nearby Barcelona asked if they would produce a kosher wine; they installed new equipment and got certified and now produce a kosher-certified portion annually

### **6) Herzog Late Harvest Chenin Blanc '10 – Clarksburg, California**

- Herzog family started making wine in Slovakia in the early 1900s; they went into hiding during WWII and after emerging were eventually driven out of the country
- They moved to Williamsburg, Brooklyn and eventually bought out a local kosher winery
- In 1985 they moved to California and settled in Santa Barbara, where their winery is located today; they source grapes from vineyards throughout California
- This is hand-harvested from a vineyard in Clarksburg very late in season so grapes are extra ripe and sweet
- Chenin Blanc grape has good acidity to balance the sweetness

