



PSÂGOT

Jerusalem Mountain Vineyards

Wine:	Psagot PEAK 2014
Vineyard:	Jerusalem Mountains
Varietals:	Syrah 42% Petite Sirah 42% Mourverdre 16%
Analytical info:	pH: 3.61 TA: 6.0 g/l Malic: 0.0 g/l Alc.: 14.0%
Wine style:	Dry red wine
Production:	Hand harvest at optimum ripeness of each of the varietals, macerated for approximately two and a half weeks to deepen flavors, aged for 12 months in French oak barrels, minimum filtering.
Tasting notes:	PEAK 2014 is a blend assembled of gape varietals from the south of France, which are well suited and to the Israeli climate. The Syrah gives the Black fruit and the spices, The Petite Sirah gives the tannic structure and the red fruit, and the Mourverdre gives the vibrancy and liveliness, turning the wine fun and colorful. Blending then all together resulted in a wine rich and dense aroma, with abundance of fruit, black pepper, bittersweet chocolate and dried flowers. The wine has velvety mouthfeel with a fine acidic backbone, and dense flavors of black and red fruit, espresso coffee, smoked meat, hazel nuts, dried red fruits and a clear undertone of minerality, typical of these varietals.