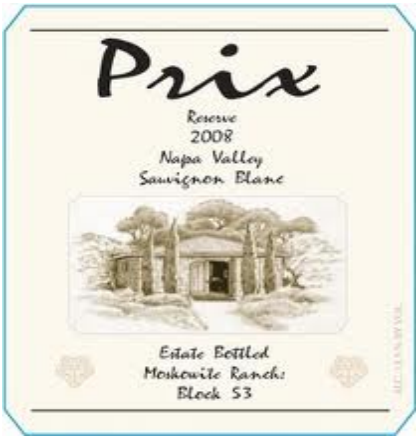
Some Kosher Wines to Enjoy in 5774

The holiday season, which starts with Rosh Hashanah and culminates with the days of Sukkot, is a time where we place emphasis on meals shared with family and friends. (Not that we don't place emphasis on good meals all year long!)

When serving our Yom Tov or Shabbos guests, we try to be both creatively traditional and seasonal in our menus. To complement our food and toast the New Year, we select our wines carefully. And, there are so many from which to choose! From our panel of tasters, and from reports from professional wine critics, we share a few favorite wines which reflect varying types, origins and price ranges. Enjoy! Let us know if you try some of these.

Hagafen Estate Bottled Napa Valley Syrah, 2009: On the nose, this Syrah shows aromas of red and black fruits. This inky, dark red wine fills the mouth with firm, meaty tannins. With an extremely long finish, this well-structured Syrah goes well with anything roasted and in need of a wine able to accent and deepen the experience of hearty meat dishes. $32

Hagafen Brut Cuvée Late Disgorged Sparkling Wine 2007
This elegant bubbly is full, clean, and beautiful.. This beautiful wine is full of prolific small bubbles and has a wonderfully long finish. An extravagance, but in our opinion, worth it $42 (a personal favorite for special occasions).



Prix Napa Valley Sauvignon Blanc, 2008 From Hagafen Cellars, we like the crispness of this wine and the citrus flavor. Great with fish or poultry or just to sip and enjoy. $27

Hagafen 2012 Sauvignon Blanc, A Napa Valley Gold Medals International wine competition winner $21

Hagafen 2010 Cabernet Sauvignon, Napa Valley, Estate Gold Medals, Tasters Guild International $45

Yarden 2012 Mount Hermon Indigo with aromatic ripe plum and berry notes, along with hints of spice and cocoa... a medium bodied wine ready to drink now or in 2-3 years. Pairs well with just about any Yom Tov or Shabbos meal $15

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