



L'chaim! Kosher Wine – A Quick Guide

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Kosher wine has come of age. No longer is it something “so good you could almost cut it with a knife” as claimed in a 1940 billboard. For Shapiros wine.

Premium *kosher* wines, from all over the world are regularly distinguished in international competition with the best of the best. The variety and quality has never been better. Drip irrigation has allowed vineyards to thrive in new places especially suited for spectacular wine grapes and wine production. The following guide is designed to offer a very brief introduction with insights into common wine terms and available choices.

Kosher – Ingredients and process must conform with strict adherence to specific and detailed laws set forth in the Torah with Rabbinical supervision and certification. It does not mean; blessed by a rabbi.

Mevushal – Wine in which the juice is cooked (pasteurized) after the grapes have been crushed. According to Jewish law, *mevushal* wines can be served by non-Sabbath observing Jewish individuals and other people not of the Jewish faith.

Brandy – Liquor which is distilled from wine or other fermented juice

Sherry: - Wine that is fortified with the addition of brandy after fermentation. It can be dry, semi-dry, or sweet. It can be a delightful aperitif and great with chips, olives, or other snacks.

For more information including a searchable database with Maurie's ratings of over 2,500 *kosher* wines

www.guidetokosherwine.com

Countries Producing Kosher Wine

Argentina	Israel
Austria	Italy
Australia	New Zealand
Chile	Portugal
France	South Africa
Georgia	Spain
Hungary	United States

Old World Growing Regions

With wines from Italy and France, the growing region rather than the grape names (varietals) most often appear on the labels. The following are some of the major growing regions. You will often see a wine described as a **Chablis, Chianti, or Beaujolais**, which refers to the region or district it was produced and is likely a blend of grapes from that region.

Bordeaux, France (bor-DOE) - This is the largest wine-growing region in the world. **Cabernet Sauvignon** and **Cabernet Franc** are the main varieties of the famous districts like **Médoc** (may-DAWK), **Graves** (GRAHV), and **St. Julien** (Saint JUH-lee-an). **Merlot** dominates in **Pomerol** (paw-muh-RAWL) and **St. Emilion**. There are many fine Chateaus producing wines of superb quality and value. **Claret** is a 500 year old English term.

Burgundy, France – It is a fragmented area that includes the famous district of **Chablis** (shah-Blee). The approved grape for **Chablis** appellations is **Chardonnay**. Some of the best **Chardonnay** and **Pinot Noir** come from this region, and also some of the best wine from the **Gamay** grape from **Beaujolais** (boh-zhuh-LAY) district.

Alsace, France (ahl-SASS) - Is worth mentioning as the only region of France where the wines are better known by the varietal names (of the primary grape).

Champagne, France – A region in France where sparkling wine is produced largely from **Pinot Noir** or **Chardonnay** grapes.

Tuscany, Italy - Located in central Italy, this area has been producing **Chianti** and **Montepulchiano** (MON-teh-puhl-chi-ano) for centuries. They are made mostly from the **Sangiovese** grape.

Asti, Italy (AH-see) - This is the home of **Moscato D'Asti / Asti -Spumante** (spoo-MAHN-Tay) There are many *kosher* varieties of these light, sweet, effervescent, refreshing party wines available from the Asti region of Italy. They are usually made from the **Muscat** grape. **Spumante** is Italian for foamy.

Maurie's Ratings

8 good
8+ very good
9 excellent
9+ outstanding

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Maurie's Best Values

The following is my top 10 list at this time for premium wines that present an unusually high quality to cost ratio.

Argentina

Layla Vineyards Gran Malbec 2007					
Dry Red	-	14.5%	\$\$ 9	BV	OU
Flechas de los Andes Gran Malbec 2007					
Dry Red	-	14.5%	\$\$ 9+	BV	OU

Australia

Teal Lake Chardonnay 2007					
Dry White	2	13.5%	\$ 9	BV	OU

Chile

Alfasi Special Reserve Cabernet Sauvignon 2007					
Dry Red	2	12.0%	\$ 9	BV	OK

Israel

Castel, Domaine du Castel. Petit Castel Haute Judee 2007					
Dry Red	-	14.0%	\$\$\$ 9+	BV	OK
Galil Mountain Winery Yiron 2005					
Dry Red	-	14.5%	\$\$ 9+	BV	OK
Galil Mountain Winery Pinot Noir 2005					
Dry Red	-	14.5%	\$\$ 9+	BV	OK
Golan Heights Yarden Cabernet Sauvignon 2006					
Dry Red	-	14.5%	\$\$ 9+	BV	OK
Golan Heights Yarden Chardonnay Odem Organic 2007					
Dry White	-	14.0%	\$\$ 9+	BV	OK
Yatir Shiraz 2006					
Dry Red	-	13.0%	\$\$ 9+	BV	OU

United States

Hagafen Chardonnay Oak Knoll 2006					
Dry White	2	13.5%	\$\$ 9+	BV	OU

Maurie Rosenberg
“L'chaim– Complete Guide
to Kosher Wine”

Grape varieties– are listed by sugar content (sweetness) with details on characteristics and use.

The wineries listed below are limited to popular labels by example and may only represent brands.

Sweet – Greater than 50 gram/liter residual sugar



Concord -

Taste and Flavor: grapy, foxy, sweet, sweeter and sweetest (sugar added)

Grown: New York, Israel

Wineries: Manischewitz, Kedem, Rashi

Serve with: *Kiddush* (serve cold)



Muscat- Moscato

Taste and Flavor: sweet, smooth, grapy, high acidity

Grown: Italy, Israel, France, California

Wineries: Bartenura, Carmel, Golan Heights, Victor

Serve with: fruit, desert (serve chilled)

Semi Sweet - 15.1 – 50 grams/liter residual sugar
to

Semi Dry – 4 – 15.1 grams/liter residual sugar



Zinfandel (white or blush version)

Taste and Flavor: Light, refreshing,

Grown: California, Israel

Wineries: Herzog, Carmel,

Serve with: desert, salads, light foods, (serve chilled)



Gewürztraminer

Taste and Flavor: Spicy, fruity, smooth, low acidity

Grown: France, Israel

Wineries: Golan Heights, Carmel, Baron Herzog,

Serve with: turkey, veal, gefilte fish, ripe cheese



Riesling

Taste and Flavor: apple, citrus, light, high acidity

Grown: France, Israel, United States

Wineries: Golan Heights, Baron Herzog

Serve with: fish, smoked fish, duck

Dry - less than 4 gram/liter residual sugar



Cabernet Sauvignon -

Taste and Flavor: berries, black current, plum, complex, rich, full body high acidity, high tannin.

Grown: Australia, California, Chile, France, Israel, Spain

Wineries: Baron Herzog, Teal Lake, Carmel, Alfasi,

Golan Heights

Serve with: beef, lamb, fragrant cheeses



Chenin Blanc

Taste and Flavor: melon, peach, lime, apricot, crisp, high acidity

Grown: France, Israel, California

Wineries: Baron Herzog, Tishbi, Efrat

Serve with: fish, chicken



Chardonnay

Taste and Flavor: Apple, oak, buttery, smooth, full bodied

Grown: Argentina, Australia, Chile, France, Israel, United States

Wineries: Baron Herzog, Golan Heights, Carmel, many others

Serve with: turkey, chicken, cheese, salads



Malbec –

Taste and Flavor: blackberry, rich, spicy, fruity, herbal, high tannin.

Grown: Argentina, Chile, Spain

Wineries: Flechas de los Andes, Layla, Tierra Salvaje

Serve with: red meat, poultry



Merlot –

Taste and Flavor: Plum, cherry, blackberry, soft, plump, full body.

Grown: Argentina, Australia, Chile, France, Israel, United States

Wineries: Baron Herzog, Teal Lake, Carmel, Alfasi, Golan Heights

Serve with: beef, fragrant cheeses

Dry



Pinot Noir –

Taste and Flavor: berry, cherries, plum, silky, soft, light tannin

Grown: Chile, France, Israel, New Zealand, United States

Wineries: Goose Bay, Hagafen, Golan Heights, Barkan, Galil Mountain

Serve with: Almost anything, very food friendly



Sauvignon Blanc

Taste and Flavor: green fruit, herbs, crisp, high acidity

Grown: France, Israel, United States

Wineries: Baron Herzog, Golan Heights, Dalton, Binyamina, Barkan

Serve with: fish, smoked fish



Syrah – (Shiraz)

Taste and Flavor: black pepper, blackberry, smooth, round,

Grown: Argentina, Australia, France, Israel, United States

Wineries: Baron Herzog, Hagafen, Teal Lake, Barkan, Golan Heights Recanati, Dalton

Serve with: red meat, poultry, fragrant cheeses



Zinfandel

Taste and Flavor: Smooth, blackberry, plum

Grown: California,

Wineries: Herzog, Hagafen, Weinstock

Serve with: red meat, poultry, fragrant cheeses



Blends

There are many fascinating blends as winemakers expand their efforts to produce distinctive and appealing wines.

Discovery is part of the adventure.

Good Wine is wine you like!