

CABERNET SAUVIGNON



Type: Dry Color: Red **Alc/Vol:** 13% Mevushal: Yes/No

Appellation: Judean Hills /

Hevron

MERLOT



Type: Dry Color: Red **Alc/Vol:** 13% Mevushal: No

Appellation: Judean Hills /

Hevron



CHARDONNAY

he Chardonnay aged 3 months basking in the warm sun of the Judean Mountains and being gently caressed by the cool maritime breezes. This ideal climate allows the fruit to reach its full potential offering aromas of fresh green apples, pear and bright lemon notes and just the right touch of sweet vanilla oak.

Type: Dry Color: White **Alc/Vol:** 13% Mevushal: No

Appellation: Judean Heights

/ Hevron

CABERNET SHIRAZ



Type: Dry Color: Red **Alc/Vol: 13%** Mevushal: No

Appellation: Judean Hills /

Hevron



Color: Red **Alc/Vol:** 14% Mevushal: No

Appellation: Judean Hills /

Hevron

PETIT VERDOT



Type: Dry



PETIT SIRAH

he grapes for this barrel aged 12 months of petite sirah mature at a leisurely pace while basking in the warm sun of he judean mountains and being gently caressed by the cool maritime breezes from israel's Mediterranean Coastal Plain. This ideal climate allows the fruit to reach its entire flavor potential.

Type: Dry Color: Red **Alc/Vol:** 14% Mevushal: Yes/No Appellation: Judean Hills /

Hevron

LATE HARVEST



Type: Sweet Color: White Alc/Vol: 10.5% Mevushal: No

Appellation: Judean Hills



SEMI DRY RED

he grapes for this barrel aged 12 months under the warm sun of the Judean Mountains. This ideal climate allows the full flavor of ripe raspberry, black cherries, and hints of black pepper to reach full strength.

Type: Semi Color: Red **Alc/Vol:** 14% Mevushal: Yes

Appellation: Judean Hills /

Hevron



CABERNET FRANC

his wine was aged in the ideal climate of the Judean Mountains and Mediterranean Coastal Plain, allowing the fruit to reach full flavor. It tastes of rich and ripe juicy plums and black cherries.

Type: Dry Color: Red Alc/Vol: 13.5% Mevushal: No

Appellation: Judean Hills

/ Hevron



2007

JERUSALEM HEIGHTS CAB MERLOT



Aged for 18 months in new French and American Oak barrels and then carefully brought out together to produce one of Israel's most outstanding Bordeaux-inspired blends. Nonfiltered, this wine features lush flavors of cherry, chocolate and black pepper with a nice finish of aromatic spices. Serve with grilled lamb or veal chops.

Type: Dry Color: Red Alc/Vol: 13.5% Mevushal: No

Appellation: Judean Hills / Hevron

ISAAC'S RAM CABERNET



The grapes for this oak barrel aged (18 months)
Cabernet franc matures at a leisurely pace while
basking in the warm sun of the Judean Mountains
and being gently caressed by the cool maritime
breezes from Israel's Mediterranean Coastal Plain.
This ideal climate allows the fruit to teach its full
potential.

Palate: flavors of ripe berries, sweet, spices and black pepper give way to hints of coffee and vanilla. Best served with T-bone steak or tuna. Best bet - open and decant at least an hour prior to drinking and serve at room temperature.

Type: Dry Color: Red Alc/Vol: 14% Meyushal: Yes/No

Appellation: Judean Hills / Hevron

ISAAC RAM CAB FRANC



A selection of Semillon, Sauvignon blanc and Rieslings was frozen by a unique technique specially developed by our winemaker. Once the grapes were frozen, they were pressed. The water-actually bits of ice - is what's extracted. The intense flavor comes from the highly sweet concentrated must, rich with acid, which didn't freeze. The juice was fermented in tanks for 2 months and aged in French oak barrels for 36 months.

Type: Dry Color: Red Alc/Vol: 13.5% Mevushal: Yes/No

Appellation: Judean Hills/Hevron



PARDESS MERLOT

The grapes for this oak barrel aged (18 months) Merlot mature at a leisurely place while basking in the warm sun of the Judean Mountains and being gently caressed by the cool maritime breezes from Israel's Mediterranean Coastal Plain. Look for rich, ripe and concentrated flavors of juicy plums and black cherries.



Type: Dry Color: Red Alc/Vol: 13.5% Mevushal: Yes/No

Appellation: Judean Hills / Hevron

MESSODY ROSÉ



ur Cabernet Sauvignon ripens gently in the warm days and cool nights of the Judean Mountains, surrounding Jerusalem, close to the maritim breeze coming straight from the Israeli Coastal Plain. This ideal climate allows the fruit to reach its full potential, offering fresh, crisp and fruity flavors of fresh strawberry, watermelon, and floral aromas. This French style rosé was fermented from selected vineyards.

Type: Dry Color: Rosé Alc/Vol: 13.5% Mevushal: Yes/No

Appellation: Judean Heights



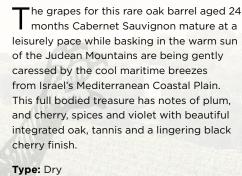
REDEMPTION

Redemption is an amazing wine produced with high quality grapes coming from Organic Vineyard which grow in Pine Kedem, south Jerusalem, overlooking the Dead Sea at 750m elevation. This limited wine was aged for 24 months in the finest French oak barrels and combines spicy aromas with a touch of vanilla. Hevron Heighs Winery is among the first to have adopted organics in Israel, together with the expertise of Samuel Kedoshi and Mikhael Louria. The well balanced palate is soft and rich with plum and dark cherry flavors highlighted by fine tanninus. Best bet-open and decant at least an hour prior to drinking. Serve at 65F°.

Type: Dry Color: Red Alc/Vol: 13.5% Mevushal: No

Appellation: Judean Hills / Hevron

ELONE MAMRE



Type: Dry Color: Red Alc/Vol: 14% Mevushal: No

Appellation: Judean Hills / Hevron



ARMAGEDON

Tradition is the key word to describe this rare wine, elaborated exclusively from grapes growing on the Judean Mountains, at high altitude (950m.) We faithfully uphold the custom of hand picking during the harvest and a long and warm fermentation in small open vats. Aged for 24 months in French oak barrels this powerful and rich wine presents a deep color, intense with aromas of blueberry, blackcurrant and chocolate with hints of spices. Decant an hour prior to drinking and serve at 65F°.

Type: Dry Color: Red Alc/Vol: 14.5% Mevushal: Yes/No

Appellation: Judean Hills / Hevron

HEVRON HEIGHTS RESERVE



Vinified with the traditional wine making techniques of warm fermentation in small open vats, aged in barrels for 24 months, this rare wine displays the rich varietal flavors of carefully hand-selected Cabernet Sauvignon, Merlot, and Shiraz delicately balanced by the savory finish of French Oak barrels.

Type: Dry
Color: Red
Alc/Vol: 13%
Meyushal: Yes/No

Appellation: Judean Hills / Hevron

MAKHPELAH



The grapes for this Reserve wine were grown at high elevation, 950 meters, in the heart of the Judean Mountains, aged for 24 months in the finest French Oak barrels and combines spicy aromas with a touch of vanilla. The well balanced palate is soft and rich with plum and dark cherry flavors highlighted by fine tannins.

Type: Dry Color: Red Alc/Vol: 13% Mevushal: Yes / No

Appellation: Judean Hills / Hevron

MOUNT HEVRON RESERVE CAB



The grape for this barrel aged 20 months blend of Cabernet Sauvignon mature at a leisurely pace while basking in the warm sun of the Judean Mountains and being gently caressed by the cool maritime breezes from Israel's Mediterranean Coastal Plain. This ideal climate allows the fruit to reach its full potential.

Type: Dry Color: Red Alc/Vol: 13.5% Mevushal: Yes/No

Appellation: Judean Hills / Hevron

MOUNT HEVRON RESERVE SIRAH



Grown at high elevation (950 meters) in the mountains surrounding
Jerusalem. This Syrah Aged for 20 months in new French and American oak barrels and then carefully brought together. Non-filtered, this wine features rich cassis and spicy plum flavors with the complexity of soft vanillin oak characters.

Type: Dry Color: Red Alc/Vol: 13% Mevushal: No

Appellation: Judean Hills / Hevron

JACOB MUSCAT



ur Muscat grapes enjoy leisure as they bask in the warm sun of Judean Mountains. The wine was delicately fermented and then aged in French oak barrels for 6 months. Enjoy with fruits and cheese. Serve at 50F°.

Type: Sweet Color: White Alc/Vol: 12% Mevushal: No

Appellation: Judean Hills / Hevron

EDEN ICE WINE



A selection of Semillon, Sauvignon blanc and Rieslings was frozen by a unique technique specially developed by our winemaker. Once the grapes were frozen, they were pressed. The water - actually bits of ice - is what's extracted. The intense flavor comes from the highly sweet concentrated must, rich with acid, which didn't freeze. The juice was fermented in tanks for 2 months and aged in French oak barrels for 36 months.

Type: Sweet Color: White Alc/Vol: 11% Mevushal: No

Appellation: Judean Hills

