

HB Wine Merchants presents wines from: **Tzafona Cellars**

CANADA



Reserve Right Bank Red Blend

VQA Niagara Peninsula



Brand Highlights

- Founded in 2014 by Toby Berkel and Rabbi Avraham Gislason, winemaker at Tzafona Cellars, the goal of the estate is to make high quality wine at world scale quality.
- The winery expanded by purchasing and developing 100 acres of vineyards in 2021 and built a winery dedicated to produce kosher wines using world class winemaking equipment and knowledge.
- 100% Riesling harvested from 4 Mile Creek and Twenty Mile Bench vineyard sites in the Niagara Peninsula region where limestone-clay soils, elevation and moderating breezes from Lake Ontario combine to create a medium dry, high quality Riesling.

The Estate

The winemaker, Rabbi Avraham Gislason wanted to find a winery where he could take over one production line and make true Kosher wine from the cold climate fruit of the Niagara Peninsula. Eventually he partnered with Toby Berkel, an entrepreneur and Diamond Estates Winery located just north of Niagara Falls, the first host winery of his project. With the addition of Dovid Khazanski to the team the project has turned into an estate winery with both vineyard holdings and winery facility in Niagara on the Lake. The transition to organic farming is underway along with sustainability and environmental consciousness as the guide for the future. The ultimate goal is “to provide the world with an organic, kosher, premium wine experience that expresses the unique nature of the Niagara Peninsula... A rare taste of the north.”

Wine Making

Made from 76% Merlot and 24% Cabernet Sauvignon that was hand harvested from top vineyards and then fermented in small stainless steel vessels at a very slow and even pace at relatively low temperatures. Once the fermentation is complete the wine is placed in French oak barrels for 18 months of aging to polish the tannins and enhance complexity, structure, and aging potential.

Tasting Notes

Dark red fruits and black cherry notes blend seamlessly with earthy and vanilla tones complemented by cocoa and vanilla. The tannins are present delivering depth, elegance, and a long refined finish. Best enjoyed with grilled meats, aged cheeses, rich pasta dishes and hard rind cheeses but please allow it to breathe before serving.

Press



Product Specifications

- Pack: 750mL/6 [Cork]
- UPC: 6 28693 54208 1
- SCC: 1 06 28693 54208 8
- Case: 12.4" x 8.3" x 14"