

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



CANADA

Origin Series Chardonnay

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 100% Chardonnay from the estate vineyard at Four Mile Creek and hand harvested at optimal ripeness in this slightly warmer climate. The grapes are fermented at cool temperatures in stainless steel tanks to start the fermentation but the must is then transferred to 500L French oak barrels for 8 months of aging with battonage performed regularly during the first 3 months in oak. This process enhances the complexity and builds texture. It is then rested for 5 months prior to bottling.

Tasting Notes

Bright and focused with layered notes of ripe pear, citrus peel, and toasted hazelnut. Subtle vanilla and baking spice from the oak support the vibrant core of acidity creating a long pleasing finish. Great with seafood, roasted chicken and savory dishes.

Press



Product Specifications

- Pack: 750mL/12 [Cork]
- UPC: 6 28693 54213 5
- SCC: 1 06 28693 54213 2
- Case: 14.3" x 11" x 12.3"