



2013 Jezreel Valley Winery Adumim

Rating

90

Release Price

\$37

Drink Date

2017 - 2027

Reviewed by

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Source

224, The Wine Advocate

Producer: Jezreel Valley Winery

From: Israel

Color: Red

Type: Table

Sweetness: Dry

Type: Table

Variety: Proprietary Blend

The 2013 Adumim is a blend of 47% Carignan, 35% Syrah and 18% Argaman, aged for 18 months in French oak (14 months in a mixture of 35% new and 65% used oak; then blended and aged together for four more months).

Argaman, as you might know by now, is an Israeli hybrid grape from Carignan and Sousão. That's a pretty high-acid blend overall, in other words. The first impressions are dominated by its very Rhone-like smell and feel, plus a hefty dose of cream and vanilla from oak. The oak helps control the acidity and overall, this does very well in time. It will likely always be a bit on the creamy side, though. Inky black, there is some harshness on the finish early on, but that generally moderates with air. This burly red doesn't always win points for finesse, but it is bursting with flavor, gripping and intense. It will be interesting to see how it ages. It eventually won me over, but it does have some things to prove in the cellar. Give it a year or so before diving in if you can, at the least.