Fill Your 4 Cups with Hagafen
By Guest Columnist Eileen Goltz

For those for whom purchasing wine makes them feel like the simple son, the uncomplicated explanation for the difference in wines is:

 Red wines are made from black (red) grapes fermented with the skin in the mix. The red skin is what gives the red color to the red wine.

 White wines are made from either black (red) or white (green) grapes, fermented without the skin in the mix.

 Sparkling wines (which can be made with either white or red grapes) like Asti and

Champagne contain carbon dioxide that add the bubbles that we all expect in a sparkling wine. The preferences as to which you will prefer takes time and tasting. Lots and lots of tastings.

A few weeks ago I was able to spend some time with **Ernie Weir** and his staff, touring and tasting at his Napa Valley, CA winery,
Hagafen Cellars
. Let me be perfectly clear – this talented vintner doesn't just make great kosher wines; he makes great, award–winning wines that are kosher. In fact, Hagafen wines are so exceptional, they received numerous awards and terrific reviews from wine critics in papers like
The Wall Street Journal
and
The New York Times
as well as being selected, on numerous occasions, to be served at the White House.

There are dozens of distinctive wines created at the Hagafen winery and they are sold under three different and distinct labels. They are **Hagafen, Prix**, and **Don Ernesto**. I can say, without hesitation or reservation, that every single wine I tasted was wonderful. In the end, after 3 hours of tasting and touring I had to pare my favorites down from 7 to 4 but the 4 wines I'm going to be serving at the Seder (yes I ordered them on the spot) are going to be served at many a meal AFTER Pesach too.

The wines I'm recommending all have a price point range from $24.00 to $36.00 a bottle and are available online at a variety of websites; but for the best selection and immediate shipping, I suggest you order directly from Hagafen at **Hagafen.com.** Their website is very easy to navigate and in the event you have questions or need further information you can call them at 707.252.0781
and an incredibly knowledgeable staff is ready to spend as much time as you need to get just the right wine for your Seder, Shabbos, special event, or drinking pleasure.

My 4 wines choices for this year's Seders are (with food parings suggestions for after Pesach):

2009 Hagafen Cabernet Franc (red)

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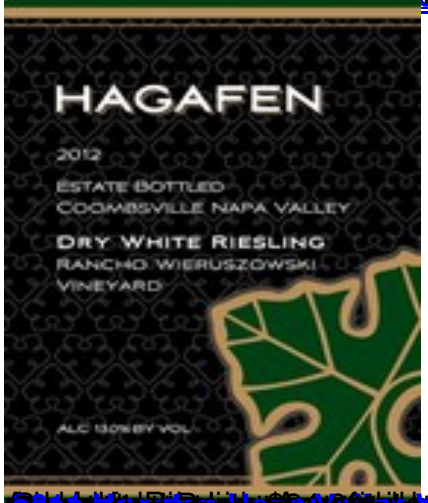

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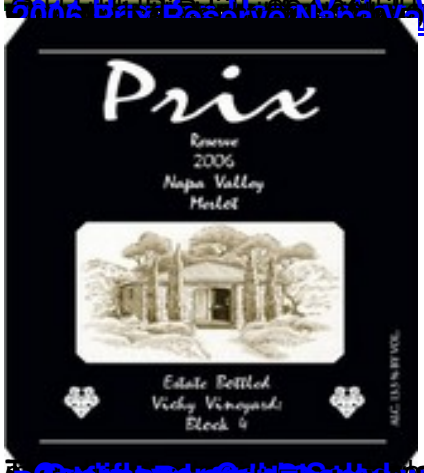

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