

NATURAL

R^{SHI}

SWEET TABLE WINE

RABBI SHLOMO YITZHAKI,
(4800 – 4865), TODAY COMMONLY
KNOWN BY THE HEBREW ACRONYM
“RASHI,” WAS A MEDIEVAL SCHOLAR.

BORN IN TROYES,
FRANCE, HE IS
HIGHLY REGARD-
ED AS THE MOST
SIGNIFICANT
ASHKENAZI CON-
TRIBUTOR TO
THE WORLD OF
TORAH STUDY.
HE IS FAMED AS
THE AUTHOR OF
AN EXTENSIVE
COMMENTARY
ON THE TANACH
(HEBREW BIBLE),
AS WELL AS A
COMPREHENSIVE
COMMENTARY
ON THE BABYL-
ONIAN TALMUD.

HE IS WIDELY CONSIDERED THE
“FATHER” OF ALL FOLLOWING
COMMENTARIES ON THE TAL-
MUD (I.E., THE BAALEI TOSAFOT)

AND THE TANACH (I.E., IBN EZRA, RAM-
BAN, OHR HACHAIM, ET AL.). IT IS COM-
MONLY THOUGHT THAT RASHI EARNED
HIS LIVING AS A VINTNER, LIKE HIS FA-

THER BEFORE
HIM, SINCE HE
DEMONSTRATES
VAST KNOW-
LEDGE OF ITS
UTENSILS AND
METHODS. MANY
SCHOLARS AND
JEWISH ORAL
TRADITION AGREE
THAT HE DID,
IN FACT, WORK
AS A VINTNER.



RASHI WINE
IS PRODUCED
FROM THE CHOI-
CEST NEW YORK
STATE GRAPES TO
SUIT EVEN THE

MOST DISCRIMINATING
PALATE. THIS SWEET, DELI-
CIOUS WINE IS CLEARLY A
NATURAL FOR EVERY OCCASION.

**EXTRA
HEAVY**

CONCORD GRAPE

750 ML • 12% ALC./VOL.

NEW YORK STATE 