

The Wine

The **1999 Yarden Muscat** combines characters of orange marmalade, flowers and citrus fruit with those of rich oak and aromatic vanilla. This very aromatic dessert wine is sweet, though not cloying, and has a very long, tasty finish.

Yarden Muscat ages well for years, with the wine taking on a pleasant nutty character with time. We enjoy **Yarden Muscat** with desserts, especially rich cheesecake, warm pecan pie and tarte tatin.

The Vintage

The 1999 season followed an exceptionally dry and relatively warm winter resulting in a harvest beginning two weeks earlier than normal, at the very end of July. Moderate summer and fall temperatures stretched out the vintage to fifteen weeks, finishing on November 4 with Cabernet Sauvignon in the northern Golan. The relaxed pace enabled picking each vineyard block at its optimum. Low-density vine canopies and a lower than average crop yielded exceptional color and flavor development.

Yarden Muscat is 100% varietal, with the fruit coming from the southern Golan Heights. Brandy, oak-aged at our winery for nine months in French Limousin oak barrels, is used to fortify the fermentation, resulting in a dessert wine relatively high in both alcohol and sweetness.

The Analyses

Brix at Harvest	22.0
% Alc (v/v)	13.8
TA (g/l)	4.2
pH	3.45
RS	SWEET

The Appellation

The Galilee (or Galil) is the most northern, and generally considered the best, appellation in Israel. The highest quality area within the appellation is the Golan Heights (or simply the Golan), the coldest region in Israel. The vineyards on this volcanic plateau rise from 400 meters (1,300 feet) above sea level to 1,200 meters (3,900 feet) and receive snowfall in the winter. The Golan Heights Winery is located in the town of Katzrin, in the central Golan.

