

The Wine

Yarden Brut displays a delicate, yet complex mixture of apples, lemons and hints of red fruits layered with toasty and creamy notes. The fine, yet robust mousse combines nicely with the wine's crisp body and finish.

Yarden Brut is ready to enjoy and will hold up nicely in the bottle for two to three years. We love cracking open a bottle as guests arrive for

a festive meal, served along small canapés, often just a bit on the salty side. Yarden Brut also pairs very well with cold soups, such as sorrel, sushi and grilled fresh seafood.

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.

While made mostly from the 1999 vintage, **Yarden Brut** contains a small amount of older vintages blended in for added complexity. The wine is made from equal parts Pinot Noir and Chardonnay, and made strictly according to the traditional method, including hand-harvesting, whole-cluster pressing and secondary fermentation in the bottle. Each bottle aged for a minimum of two years before disgorging.

The Analyses

Brix at Harvest	18.5
% Alc (v/v)	12.0
TA (g/l)	7.6
pH	3.02
RS	DRY (Brut)

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.

