

# Yarden Chardonnay

2000 Yarden Chardonnay

YARDEN

## The Wine

The 2000 Yarden Chardonnay possesses ripe pear and apple notes along with those of tropical and citrus fruits and hints of fresh flowers. The oak character is rich, and rounded out with nuances of vanilla and butter. This full-bodied wine is complex, with an elegant, long, tasty finish.

Yarden Chardonnay is immediately enjoyable, yet is capable of aging over five to seven years. We enjoy this wine with such foods as smoked trout, pasta al fresco or pan-roasted veal chops. Cream sauces, in general, complement the wine, as do foods with a bit of smoked character to them.

## The Vintage

Between the record-breaking temperatures of July and the record-breaking rains of the last week of October, the 2000 harvest proved a high quality vintage. The fruit came in very evenly over the relatively short eleven-week harvest, starting with Muscat Canelli in the southern Golan and ending with Merlot in the North. Good fruit exposure and lower than average yields combined to give fruit with exceptional flavor.

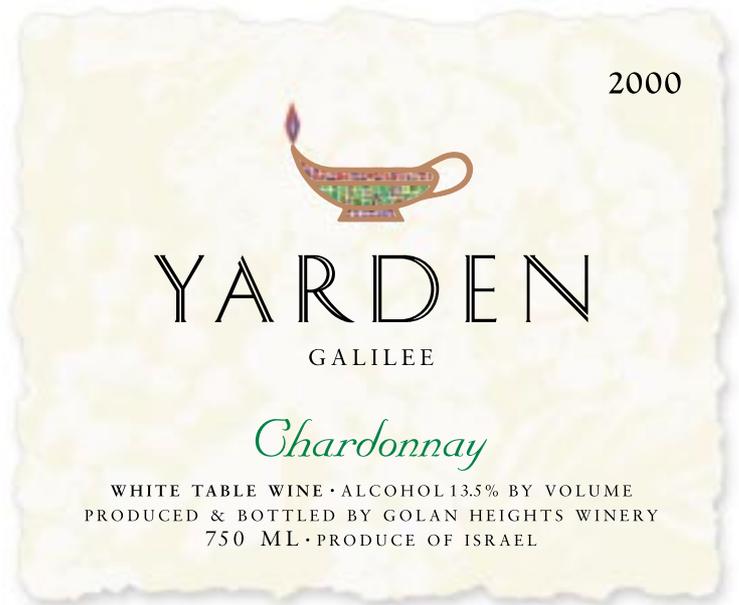
Yarden Chardonnay is produced exclusively from Chardonnay grown in the cool northern Golan Heights, at altitudes of up to 1,200 meters (3,950 feet). This area has consistently produced our finest Chardonnay. The wine fermented in small French oak barrels and aged, sur lies, for seven months. Of these barrels, 50% are new.

## The Analyses

Brix at Harvest	24.3
% Alc (v/v)	13.5
TA (g/l)	5.6
pH	3.43
RS	DRY

## 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.



Golan Heights Winery