

The Wine

The **2001 Yarden Mount Hermon White** exhibits tropical, floral and citrus notes. Bright and flavorful, this medium-bodied wine makes for great everyday drinking.

Yarden Mount Hermon White is ready to drink, but will remain attractive for a couple of years following the harvest. We enjoy drinking it with a variety of fish and fowl courses as well as with grilled vegetables and gazpacho.

The Vintage

An unusually warm winter and spring in 2001 caused the Golan's earliest-ever start of harvest, which began three weeks prior to normal. Slightly cooler-than-average summer temperatures then stretched the vintage out to a long fourteen weeks. A heavy May rain fell during flowering, causing a 20% reduction in yields. This lower crop, combined with unusually small berry and cluster sizes, produced fruit with great intensity of flavor and color.

Yarden Mount Hermon White is made mostly from Sauvignon Blanc and Semillon, all grown in the Golan Heights. The cold fermentation in stainless steel preserves the natural vibrancy of these varieties.

The Analyses

Brix at Harvest	22.0
% Alc (v/v)	12.5
TA (g/l)	5.7
pH	3.27
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.

