

# Yarden Sauvignon Blanc

2000 Yarden Sauvignon Blanc

YARDEN

## The Wine

The **2000 Yarden Sauvignon Blanc** combines tropical and citrus fruit notes with hints of orange blossoms and fresh herbs. Nuances of oak and vanilla round out the wine's character. The wine is medium-bodied and refreshing.

**Yarden Sauvignon Blanc** is ready to drink, but will remain in good shape for a couple of years from the harvest. We enjoy this wine with all sorts of fresh fish courses, as well as with fresh mozzarella drizzled with a bit of nut oil, or goats cheese bruschetta.

## 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.

The **2000 Yarden Sauvignon Blanc** is made from 90% Sauvignon Blanc and 10% Semillon, all grown in the cool northern Golan Heights. A cool fermentation in stainless steel was followed by three months aging in small, French oak barrels.

## The Analyses

Brix at Harvest	22.7
% Alc (v/v)	13.0
TA (g/l)	6.6
pH	3.17
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