

## Yiron 2005



<b>Region:</b>	The higher elevations of the Upper Galilee, the northern part of the Galilee viticultural area.								
<b>Grapes:</b>	50% Cabernet Sauvignon, 44% Merlot, 4% Syrah, 2% Petit Verdot.								
<b>Style:</b>	Intense with a shiny, dark reddish color, the wine exhibits abundant aromas of wild berry, cherry and plum jam on a background of seasoned characters of vanilla, clove and toasted oak. A well-balanced, full-bodied wine with a long and classic finish.								
<b>Technical Data:</b>	The wine underwent 14–21 days of fermentation on skins at 82° F / 28° C and full malolactic fermentation. Aged 16 months in French oak barrels, a quarter of which were new.								
<b>The Harvest:</b>	A hotter- and drier-than-average spring led to bud-burst and blooming two weeks earlier than normal, and led to preparations for a particularly early harvest. However, a colder-than-average May with an exceptional case of rain, together with pleasant weather throughout the growing season, enabled the fruit to fully ripen at a slow pace. The harvest eventually began on time in the latter half of August, and lasted about 10 weeks until the end of October. The excellent ripening conditions and relatively low yield produced a special fruit quality and exceptional wine.								
<b>Analyses:</b>	<table> <tr> <td>Alcohol</td> <td>14.5%</td> </tr> <tr> <td>Titrateable acidity</td> <td>5.8g/L</td> </tr> <tr> <td>pH</td> <td>3.63</td> </tr> <tr> <td>R.S</td> <td>Dry</td> </tr> </table>	Alcohol	14.5%	Titrateable acidity	5.8g/L	pH	3.63	R.S	Dry
Alcohol	14.5%								
Titrateable acidity	5.8g/L								
pH	3.63								
R.S	Dry								
<b>Serving Suggestions:</b>	Best served at 64° F / 18° C as a complement to richly flavored meat dishes like seasoned leg of lamb, broiled sirloin and osso buco.								
<b>Storage and Aging:</b>	Store in a cold, dark area. If stored in proper conditions, the wine will age well for 5–7 years from time of harvest.								