

### The Wine

The **2005 Yarden Heights Wine** shows off a heady mix of fresh litchi, dried apricot, tropical fruit, aromatic flowers and fragrant spices. The wine is unashamedly sweet and rich and is a very impressive dessert wine.

**Yarden Heights Wine** is ready to drink and will age well for many years. We generally like to drink Heights Wine as dessert itself, due to its richness. That said, it will pair well with almost any sweet course.

### The Vintage

The winter preceding the vintage combined colder than average temperatures with normal precipitation. The cold weather ended with an uncommonly warm March and April, causing early budbreak in warmer vineyards. Unusually cool weather returned in May and stayed for the remainder of the season, resulting in a normal 14 week harvest starting and finishing on typical dates.

**Yarden Heights Wine** is produced from Gewurztraminer grapes grown exclusively in the cool northern Golan Heights. Very ripe entire clusters are hand picked and brought to the winery where they are cooled to -12oC (10oF) for more than a month. The whole frozen clusters are then gently pressed, slowly yielding very rich and concentrated juice. This must then slowly ferments over the next few months.

### The Analyses

Brix Before Fermentation	43.0
% Alc (v/v)	11.5
TA (g/l)	8.9
pH	3.5
RS	SWEET

### 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.

