

# Yarden Katzrin Chardonnay

2005 Yarden Katzrin Chardonnay

YARDEN

## The Wine

The **2005 Yarden Katzrin Chardonnay** shows off bright lemon, ripe pear and green apple characters along with hints of tropical fruit, mineral and caramelized nuts. This aromatic wine is rich and full-bodied.

**Yarden Katzrin Chardonnay** is appealing when young, but continues to improve over a few years and stay in great drinking condition for up to about eight years from the harvest. We like drinking Yarden Katzrin Chardonnay with fairly rich foods, such as roasted quail or guinea fowl braised with root vegetables and capers.

## 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.

The **2005 Yarden Katzrin Chardonnay** is produced exclusively from Chardonnay coming from our most outstanding blocks of Chardonnay vineyards, all located in the northern Golan Heights at elevations above 900 meters (3,000 feet) in elevation. The wine ferments and ages for ten months in new French oak barrels.

## The Analyses

Brix at Harvest	25.9
% Alc (v/v)	14.5
TA (g/l)	6.0
pH	3.5
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