

Yarden Gewürztraminer

Yarden Gewürztraminer 2010

YARDEN

The Wine

The 2010 **Yarden Gewurztraminer** presents a lively mix of tropical, litchi, tangerine, spice and floral notes. Just off dry and nicely aromatic, this medium-bodied wine displays great varietal character.

Yarden Gewurztraminer works wonderfully either as an aperitif or with a nice meal. We enjoy the wine with dishes such as fajitas or a good stir fry, as well as a variety of hand-crafted charcuterie.

While ready to drink now, **Yarden Gewurztraminer** will improve over the first 18 months from harvest, and remain in good drinking shape for about three years from harvest.

The Vintage

A very warm January epitomized the 2010 vintage season. Seasonal rainfall reached only 79% of normal, with warm temperatures lasting through May. Budbreak, veraison (onset of ripening) and harvest all began about two weeks earlier than usual. August was the warmest ever recorded, with all-time high temperatures on the 10th of the month. In the second week of October, a cool, wet respite of a couple of days pushed back the completion of harvest toward the end of the month.

The **2010 Yarden Gewurztraminer** is made exclusively from Gewurztraminer grapes grown in the cool northern Golan Heights, a region that has proven ideal for growing distinctive varietal Gewurztraminer.

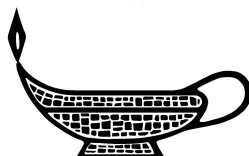
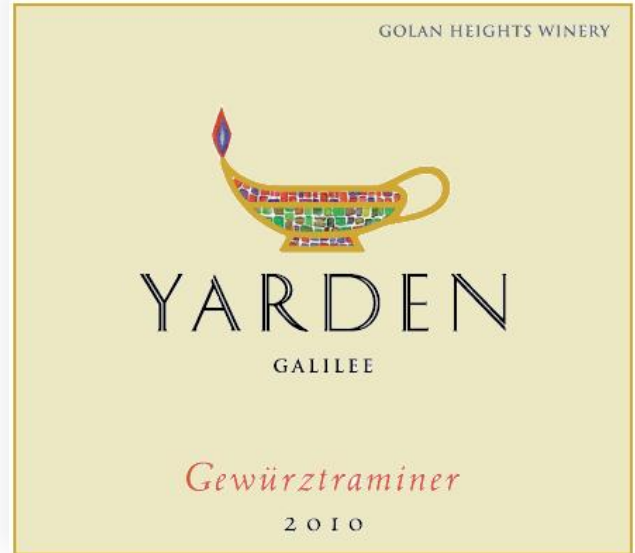
The Analyses

% Alc (v/v)	13.5
TA (g/l)	6.2
pH	3.22
RS	Semi 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.

Golan Heights Winery is located in the town of Katzrin, in the central Golan.



GOLAN HEIGHTS WINERY