



GOLAN HEIGHTS WINERY

YARDEN

T2 2019

VARIETY

Tinta Cao, Touriga Nacional

ABOUT YARDEN

Yarden is the premier label and flagship brand of Golan Heights Winery. Each year, the finest grapes from the best vineyards are reserved for Yarden wines. “Yarden” is the Hebrew word for Jordan River, which bisects the Golan Heights from the Galilee. The label features a symbol of ancient Israel: an oil lamp decorated with mosaic tile.

WINEMAKER

Victor Schoenfeld

THE WINE

The 2019 Yarden T² features aromatic notes of crème de cassis, cherries, chocolate and roasted coffee. Blended from two Portuguese varieties, this fortified wine is sweet, luscious and complex. Ready to drink now, the 2019 Yarden T² will improve in the bottle and remain in excellent drinking condition for many years. The wine pairs wonderfully with cherry pie, chocolate-covered strawberries, or strongly flavored cheeses.

THE VINTAGE

2019 was yet another outstanding vintage in the Golan Heights. The season followed Israel’s wettest winter in years, ending five years of drought. An unusually cool spring ended abruptly with a warm May, followed by nicely average temperatures from June to mid-September. The harvest started slowly, with first fruits coming in on August 6. A heat wave on September 18-20 catapulted the vineyards’ ripening, followed by our second biggest harvest week ever. An unusually warm October kept the harvest in high gear until ending on October 23. Overall, another beautiful season in the Golan gave us another year of exceptional wines.

ABOUT THE GALILEE APPELLATION

The Galilee (or Galil) is the northernmost — and generally considered the best — appellation in Israel. The highest quality growing area within the appellation is the Golan Heights (or simply the Golan), also the coldest region in Israel. The vineyards on this volcanic plateau rise from 1,300 feet to 3,900 feet above sea level and receive snowfall in the winter. Golan Heights Winery is located in the town of Katzrin in the central Golan.



Victor J. Schoenfeld, Winemaker

% ALC BY VOL	TA	pH
18.5%	5.9 (g/l)	3.61