



GOLAN HEIGHTS WINERY

YARDEN

Sauvignon Blanc 2023

VARIETY

Sauvignon Blanc

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 2023 Yarden Sauvignon Blanc features complex aromas of guava, gooseberry, lime, fig leaf and lemongrass, rounded out by a hint of spice. This flavorful wine exhibits medium body and a long finish. A small percentage of the wine fermented in French oak barrels, adding some body and complexity. Ready to enjoy now, the 2023 Yarden Sauvignon Blanc is best consumed within a couple years of harvest. Try serving the wine with pan-seared grouper fillets, roasted chicken with caper sauce, or goat cheese ravioli with lemon pesto.

THE VINTAGE

The 2023 vintage ended in mid-October amidst some of the most trying times our country has ever faced. Although the season’s onset was warmer than usual and total precipitation was 14% below average, late rains were sufficient for starting the growing season with optimal soil moisture. While some exposed clusters sustained a bit of damage due to an extreme heatwave in mid-August, vine canopies remained healthy. Ultimately, our yields were 16% lower than average, but of high quality.

ACCOLADES

Mundus Vini Silver (2024)

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 |
|--------------|-----------|------|
| 12.5% | 6.5 (g/l) | 3.08 |