

## SAUVIGNON BLANC FROM ISRAEL



The Yarden Sauvignon Blanc shows off bright notes of fresh lime, kiwi and hints of guava. It is medium body from three months aging in French oak barrels. Its green tropical character and fresh finish make it ideal for fresh fish, such as ceviche or tuna tartar or grilled sardines. Try it also with poultry or fresh/aged cheeses.

## CHARDONNAY FROM ISRAEL



Quince, ripe pear, citrus blossoms, lemon zest and tropical fruit characters along with notes of oak and spices typify the Yarden Chardonnay. Its flavor and body are both on the full side. This wine is aged for seven months in 50% new French oak barrels. Pairs well with a wide variety of foods, from sushi to roast chicken and cream sauces.

## CHARDONNAY ODEM



The Yarden Chardonnay Odem Organic Vineyard shows off a potpourri of aromas and flavors including blossoms, citrus, pear and tropical fruit, together with vanilla, wood and mineral notes. Aged for seven months in French oak barrels, it is the perfect accompaniment for intensively flavored fish and poultry dishes, cheeses and dishes based on butter sauces.

## GEWÜRZTRAMINER FROM ISRAEL



The Yarden Gewürztraminer displays an aromatic mix of characters such as juicy litchi, fresh flowers, green apple, orange blossom, persimmon and a hint of fresh mint. The wine's subtle sweetness makes it great as an aperitif or with first courses as well as with spicy fish dishes, fish based paella or wild mushroom soup or even with a perfectly roasted chicken. Best served at 7°C (45°F).