

# DALTON



# WINERY



## Chardonnay

Dalton wines share a common place and culture. Brought to you by the people of Dalton Winery, each of these wines was created with the utmost respect for our vineyards and the natural flavor of their fruits. We strive for sustainability throughout our vineyards, and minimize intervention during the entire winemaking processes, ensuring that the wine you taste is fruity and soft, as should be. After all, wine is all about pleasure. Make this moment yours. ***Pause for pleasure.***

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### THE WINE

The philosophy behind this wine was to make a chardonnay with as little intervention as possible. We have moved away from the heavy oaky style wine to bring much lighter and fruitier wine, which we believe is a truer expression of the fruit and a wine that is much easier to drink.

### WINEMAKING

The grapes were picked at the end of August. Proximity to the winery allowed for immediate crushing and chilling. Only the free run juice was used to make this wine.

Reductive handling of the must was encouraged and cold fermentation took place in stainless steel tanks without the influence of oak. For added complexity, the wine was matured on its lees for about a month after fermentation.

### TASTING NOTES

A fruity wine with well-balanced acidity, bursting with citrus and tropical fruit flavours, especially peaches, apricots and a little melon, this wine offers a new and exciting facet to Chardonnay in Israel.

The wine is designed for immediate consumption and not meant for extensive cellaring.

### SERVING SUGGESTIONS

Dalton Chardonnay is an excellent accompaniment to baked fish dishes, grilled tuna, veal, grilled chicken or pasta in cream sauce.

### SUGGESTED SERVING TEMP.

10-12° Celsius

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The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly

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