

DALTON



WINERY



Sauvignon Blanc Reserve

Dalton Reserve wines are our pride and joy. We value the quality and individuality of our vineyards, harvesting and vinifying each plot separately. After identifying the premium estate lots with the utmost potential, complexity, depth and expression of the Galilee region, their fruits are then carefully blended and crafted until worthy of the Dalton Reserve label. They are the premier prize for our labor and love, we are honored to share them with you. Pamper your palate. **Pause for Pleasure.**

VINEYARDS

These grapes for this wine came from the vineyards of Kerem Ben Zimra, located in Ramat Dalton in the highlands of the Upper Galilee and Elkosh in the western Galilee. The vineyards were maintained to provide as much shade for the grapes as possible with little to no direct sunlight hitting the grapes.

WINEMAKING

The grapes were picked in two lots (the first before the fruit had fully ripened in order to capture the aromatic nature of the Sauvignon Blanc and the second to bolster the sugar content) at the beginning of

August. Close proximity to the winery allowed for immediate crushing and chilling. Only the free run juice was used to make this wine. After crushing the juice was allowed some skin contact to extract further flavour. Fermentation took place in stainless steel tanks, after which, the wine was allowed to sit on light lees for several months, improving its body and mouth feel.

TASTING NOTES

This is a crisp fruity wine with a medium body and long palate. It is a wine that is characterized by

tropical fruit and notes of grapefruit and pineapples.

SERVING SUGGESTIONS

Sauvignon Blanc is a good accompaniment to baked fish dishes, grilled tuna, veal and grilled chicken.

SUGGESTED SERVING TEMP.

8-10° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly