

DALTON



WINERY



Viognier 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

Viognier Reserve comes from the vineyard of Misgav Am in of the Upper Galilee at 850 meters. The plot is gradually sloped in a northwesterly direction with a mixed clay and limestone soil.

WINEMAKING

The grapes for this wine were harvested by hand in the middle of September. The grapes were chilled and then pressed in whole clusters. The juice was transferred to French oak barrels for natural (wild yeast) fermentation, taking advantage of the ambient yeast from the grapes.

The wine was further aged in barrels for six months.

TASTING NOTES

Viognier is a silky smooth white wine with delicate nuances of honey, peaches and apricots. A brief period in barrels has accented those flavours with sweet notes of vanilla and caramel.

SERVING SUGGESTIONS

Viognier is a great wine and an ideal accompaniment to smoked meats or grilled fish, chicken or duck, or alone as a pre-dinner aperitif.

SUGGESTED SERVING TEMP.

10-12° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly