

DALTON



WINERY



Pinot Gris

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.*

REGION

The grapes for this wine come from vineyards located in Misgav in the Galilee Pan Handle. The vineyard is planted at an altitude of 750 meters on a steep northeastern facing slope. The soil is red clay and very stony. The vineyard was planted in 2010.

WINEMAKING

The lot was hand picked in two stages during the month of August. The wine was fermented mainly in steel tanks with a small portion fermenting in second use barrels. The components were aged for four months before being blended and bottled.

TASTING NOTES

This is fruit driven wine most suited to the Mediterranean climate. The wine is well-balanced light with soft acidity combining the fruity aromas of citrus and guava.

SERVING SUGGESTIONS

This wine is great with a whole host of dishes, including grilled or baked fish e.g. tuna, salmon or red mullet, Pinot Gris is equally at home with roast chicken and will also sit comfortably besides spicy dishes such as Thai food.

SUGGESTED SERVING TEMP.

10-12° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover



The wine is Vegan friendly