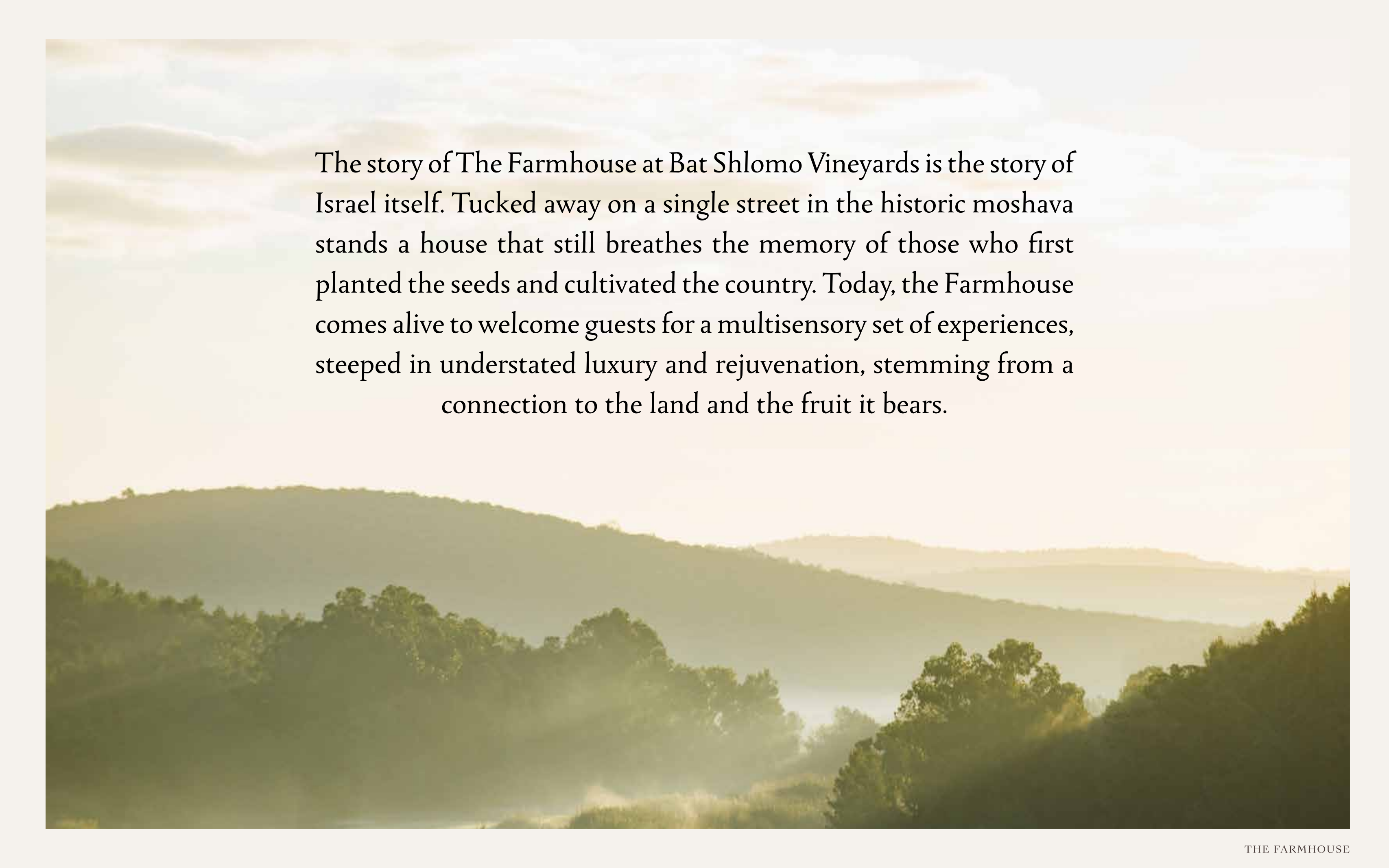




THE FARMHOUSE

BAT SHLOMO



The story of The Farmhouse at Bat Shlomo Vineyards is the story of Israel itself. Tucked away on a single street in the historic moshava stands a house that still breathes the memory of those who first planted the seeds and cultivated the country. Today, the Farmhouse comes alive to welcome guests for a multisensory set of experiences, steeped in understated luxury and rejuvenation, stemming from a connection to the land and the fruit it bears.

Bat Shlomo Vineyards was founded in 2010 by high-tech entrepreneur and investor, Elie Wurtman, and Napa Valley trained winemaker Ari Earle. The Farmhouse, one of the original 13 homes in the Bat Shlomo moshava, is a restoration project nearly a decade in the making, blending elements of the historic property with modern luxuries. The Farmhouse features Bat Shlomo Vineyards' visitor center, tasting room, and guest suites.



VISION

We are winemakers and storytellers who love this land and the pioneering spirit which spurred its founders. Our identity is rooted in the rows of vines that will continue to bear fruit for the generations to come. Everything we do, from the creation of exceptional wine to the cultivation of extraordinary experiences, is with the ultimate intent of reconnecting society to this land, its people, and its history.

Bat Shlomo Vineyards serves as a bridge between the past and present, honoring those who established the tradition of winemaking in the land of Israel while celebrating the innovative approach that has come to represent the industry today. At The Farmhouse, we have created an intimate yet immersive experience which encapsulates this journey and the values it represents.



WHERE HISTORY COMES ALIVE:

In 1887, the great Jewish benefactor and Zionist visionary, Baron Edmond de Rothschild, first visited the land of Israel intent on establishing a path to economic prosperity through agriculture. In founding two nearby villages, the Baron set into motion a reawakening of an Israeli wine industry which had been dormant for 2,000 years. The first village, Zikaron Yaakov, was named in memory of the Baron's father Jacob. The second, Bat Shlomo, meaning daughter of Solomon, was dedicated to his mother the Baroness Betty de Rothschild.

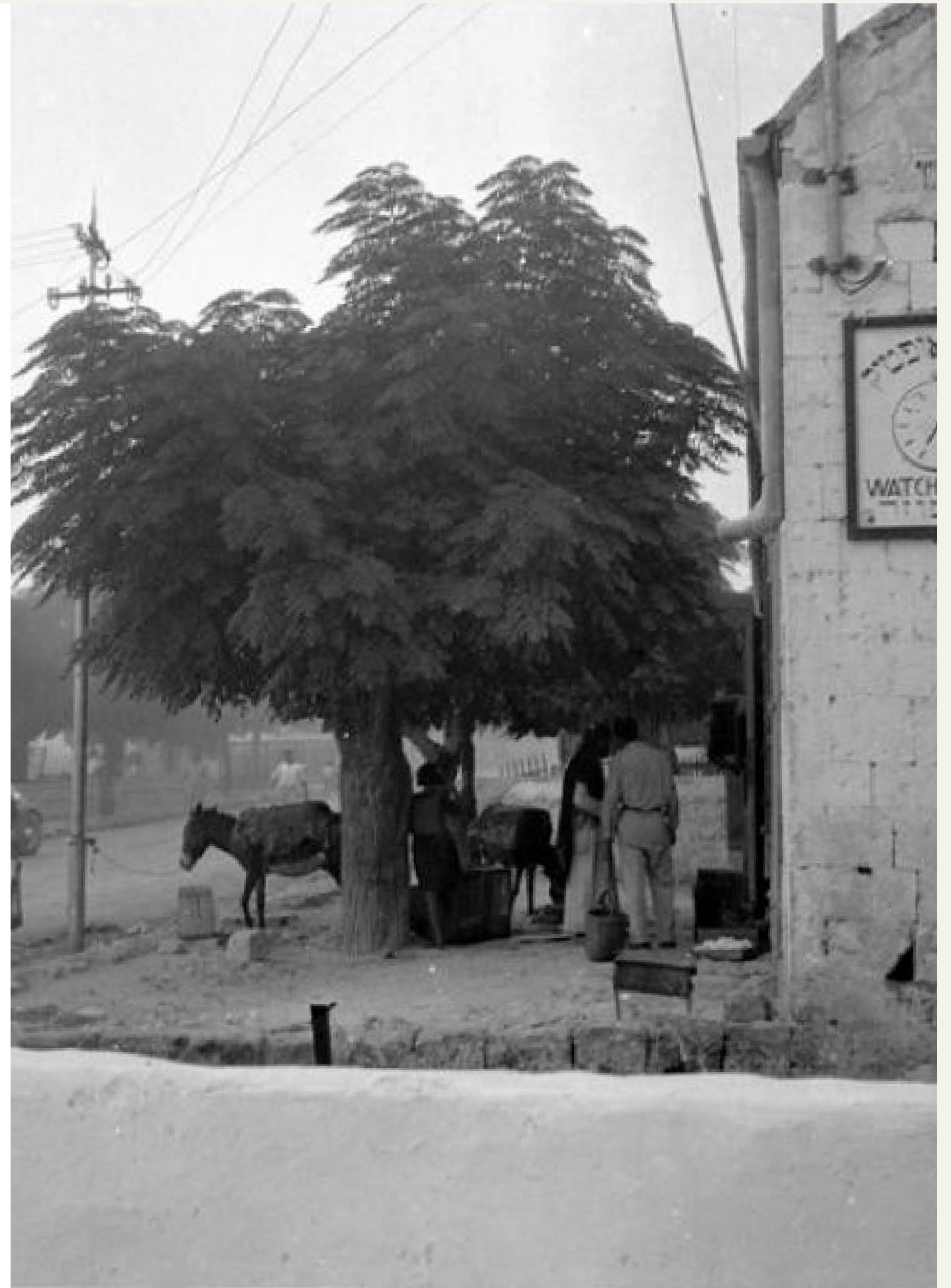
Betty was a prominent woman in French society who championed a number of philanthropic causes. Among her many entrepreneurial endeavors, she founded organizations committed to advancing the education of women as well hospitals in both Jerusalem and Paris. She did not struggle with her Jewish identity, unlike many Jews of her status in her day, but rather considered it a source of pride. She showed time and again her deep devotion to the Jewish People. Her strength of identity and passion exhibited as a social entrepreneur are reflected in the fabric of Bat Shlomo.



WHERE HISTORY COMES ALIVE:

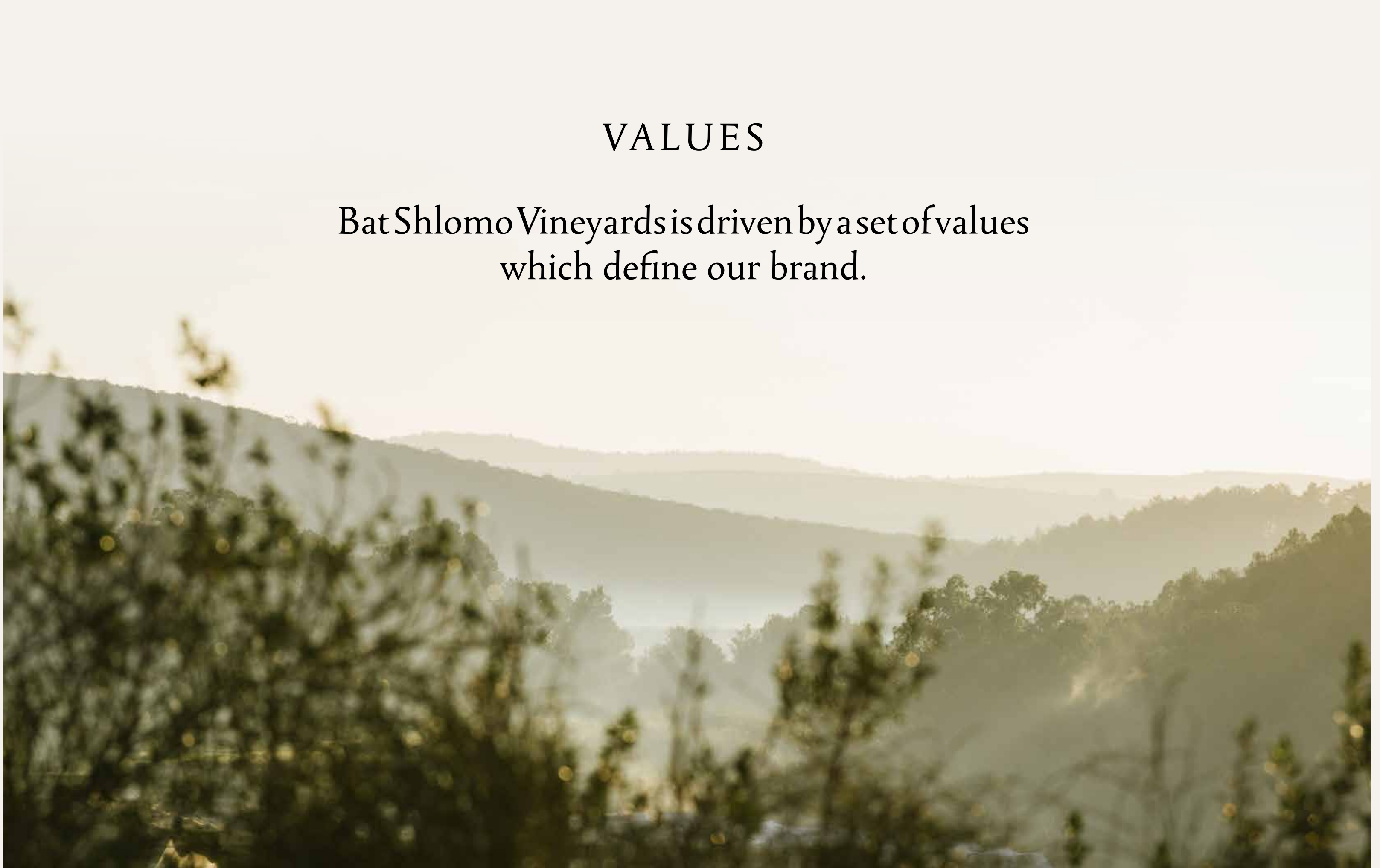
The village was born from the Baron's dedication to creating strong and resilient Jewish farmers, and a means to economic prosperity in the land of Israel. Two years after founding Arbeiter Shulla, a training school for farm workers, its graduates settled Bat Shlomo building 13 homes made of stone and one synagogue. The Farmhouse, originally constructed in 1889, is one of these lasting treasures. Today, visitors to the original moshava can walk down the single road where the original homes still stand, a testament to an era of Israeli history that forever shaped the country's identity.

Elements of Bat Shlomo's history can be found throughout the property. The magic of yesteryear permeates the tasting room experience where guests sit around a wooden table made from Lebanese cedar that had been shipped to the village in the 1800s. The use of the original blue shutters and tiles imported by the Rothschild family two centuries prior demonstrates the continuation of a passion project from the late 19th century until today. Their spirit, along with the spirits of all those who worked the land, continues to live on to this day.



VALUES

Bat Shlomo Vineyards is driven by a set of values
which define our brand.



1. LOVE OF THE LAND AND ITS PEOPLE

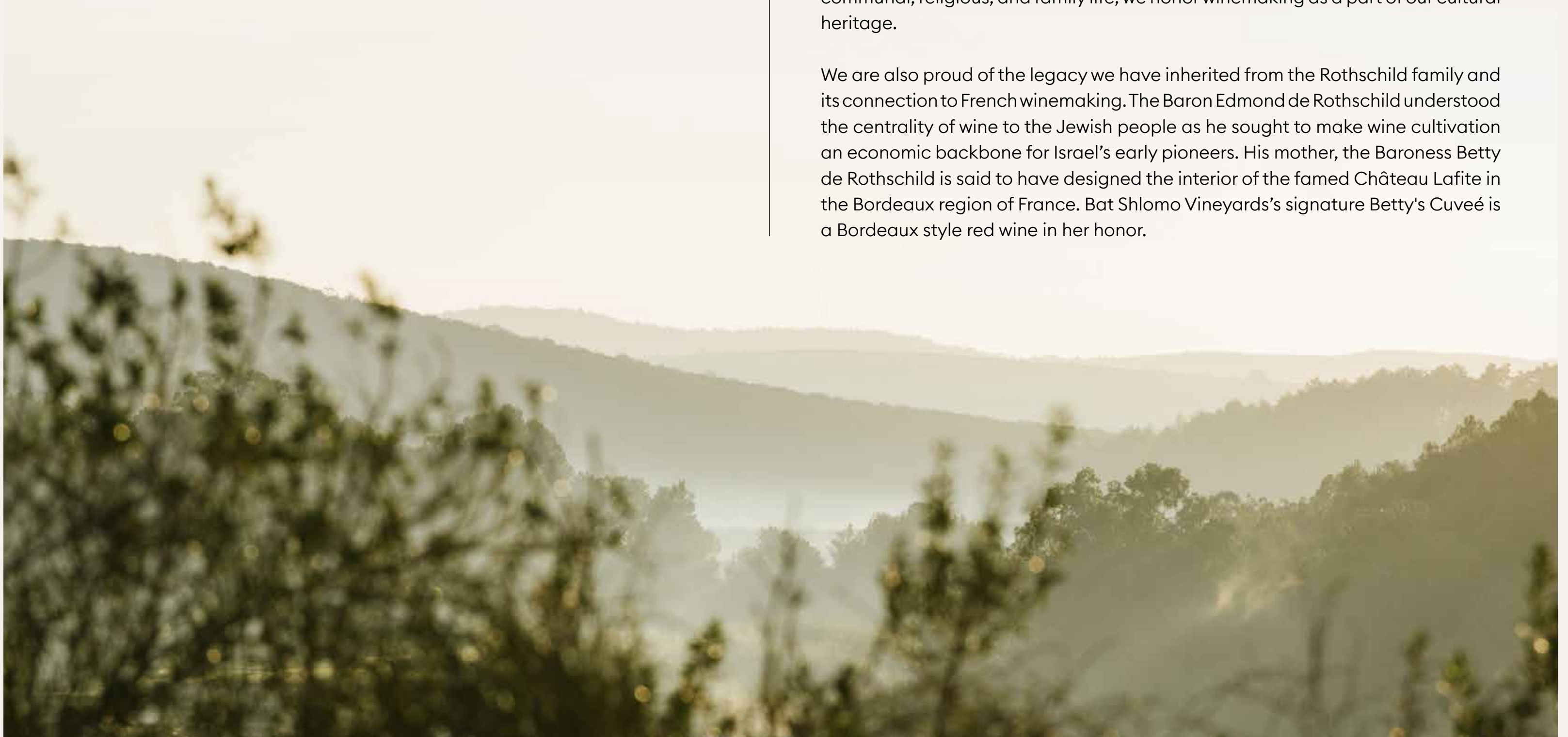
After thousands of years in exile, we view our renewed ability to cultivate this land as a gift. As such, we see ourselves as stewards, committed to caring for this holiest of land and preserving it for generations to come. We have built a diverse sustainable ecosystem at Bat Shlomo, relying on a harmonious system of flora and fauna rather than insecticides. We employ the latest in agricultural science while emphasizing the same holistic principles that have been used to care for this land over thousands of years. This is our greatest contribution and responsibility to the world.

Fueled by a deep connection to the land of Israel and its people, Bat Shlomo is dedicated to reconnecting society to the land through storytelling and responsible cultivation. We support a youth educational initiative called Regavim, meaning clods of earth in Hebrew, which promotes personal development and spiritual discovery through agricultural work. This social impact program exists as the backbone and driving force of our vineyards, representative of a greater effort to educate society on our historical and ecological connection to the land.

2. PRESERVING THE HERITAGE AND REALIZING THE LEGACY

We are the modern frontier of a 5,000 year old heritage. A 2,000 year old wine press found adjacent to our modern tasting room reminding visitors of the site's historic significance and the continuation of winemaking in the region. From the ancient Israelites' interest in winegrowing to the traditions that permeate Jewish communal, religious, and family life, we honor winemaking as a part of our cultural heritage.

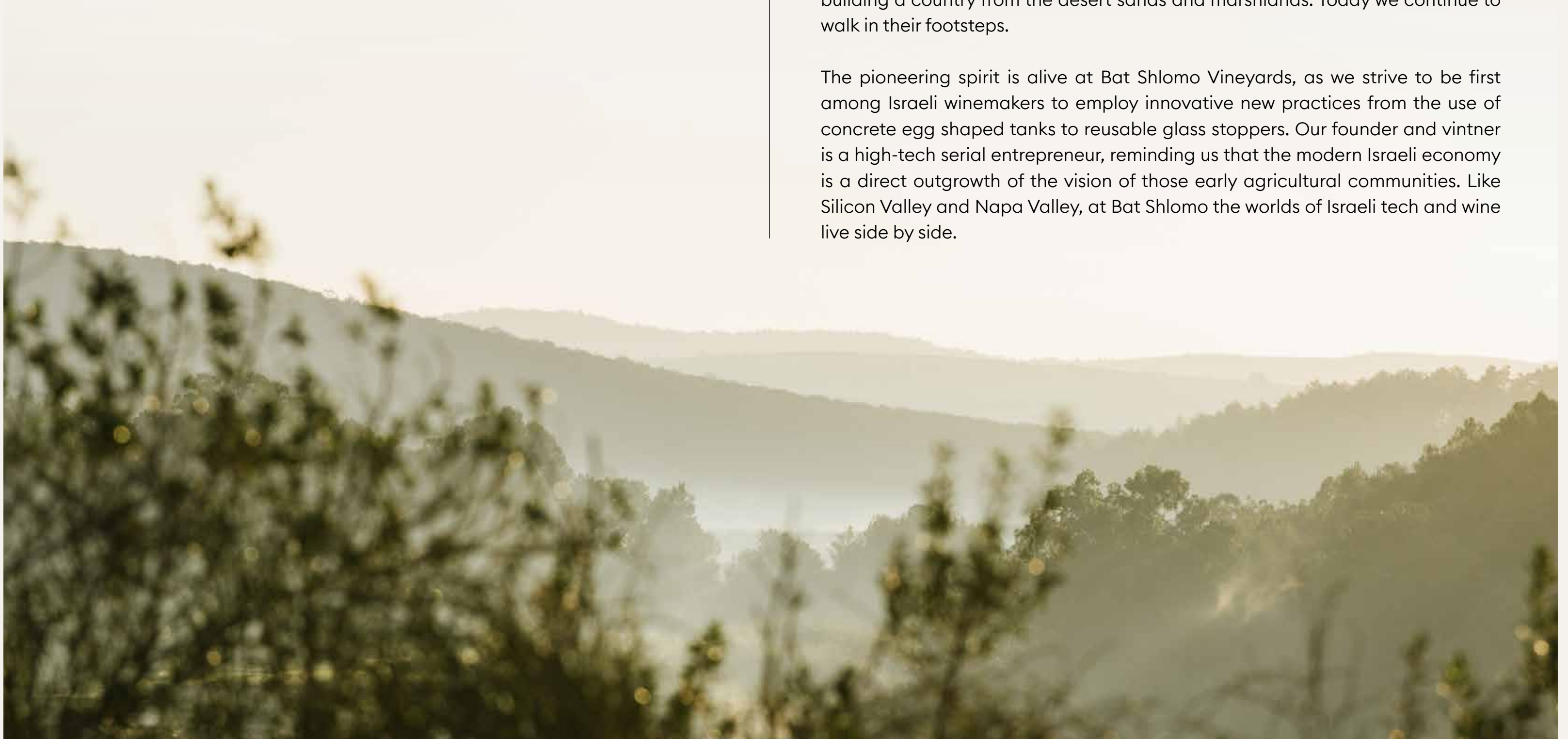
We are also proud of the legacy we have inherited from the Rothschild family and its connection to French winemaking. The Baron Edmond de Rothschild understood the centrality of wine to the Jewish people as he sought to make wine cultivation an economic backbone for Israel's early pioneers. His mother, the Baroness Betty de Rothschild is said to have designed the interior of the famed Château Lafite in the Bordeaux region of France. Bat Shlomo Vineyards's signature Betty's Cuveé is a Bordeaux style red wine in her honor.



3. PIONEERING SPIRIT OF INNOVATION

We trace our spirit to the First Aliyah, the wave of immigration which established Bat Shlomo and other agricultural communities across the country. These early pioneers were dreamers who believed in the cultivation of this land as a means to their collective freedom. They were trailblazers for the generations who followed, building a country from the desert sands and marshlands. Today we continue to walk in their footsteps.

The pioneering spirit is alive at Bat Shlomo Vineyards, as we strive to be first among Israeli winemakers to employ innovative new practices from the use of concrete egg shaped tanks to reusable glass stoppers. Our founder and vintner is a high-tech serial entrepreneur, reminding us that the modern Israeli economy is a direct outgrowth of the vision of those early agricultural communities. Like Silicon Valley and Napa Valley, at Bat Shlomo the worlds of Israeli tech and wine live side by side.



4. DELIVERING EXCEPTIONAL QUALITY AND IMMERSIVE EXPERIENCES

Visitors to Bat Shlomo Vineyards can expect an immersive sensory experience, delighting in the finest food and wine while exploring a place of immense historical significance. Discerning guests of the Farmhouse will find a striking balance between serenity and elegance. With only 5 guest suites, visitors can expect to find an intimate experience set within the authentic beauty and idyllic calm of Mount Carmel's southern slopes.

Each detail of the Bat Shlomo experience has been carefully selected to tell a story anchored in time and place, with a keen eye for exceptional quality. As a boutique winery, we are precise in our viticultural practice and select only the finest grapes for fermentation. Skilled curation allows our wine, with its unique terroir, to be the most authentic outgrowth of its environment.



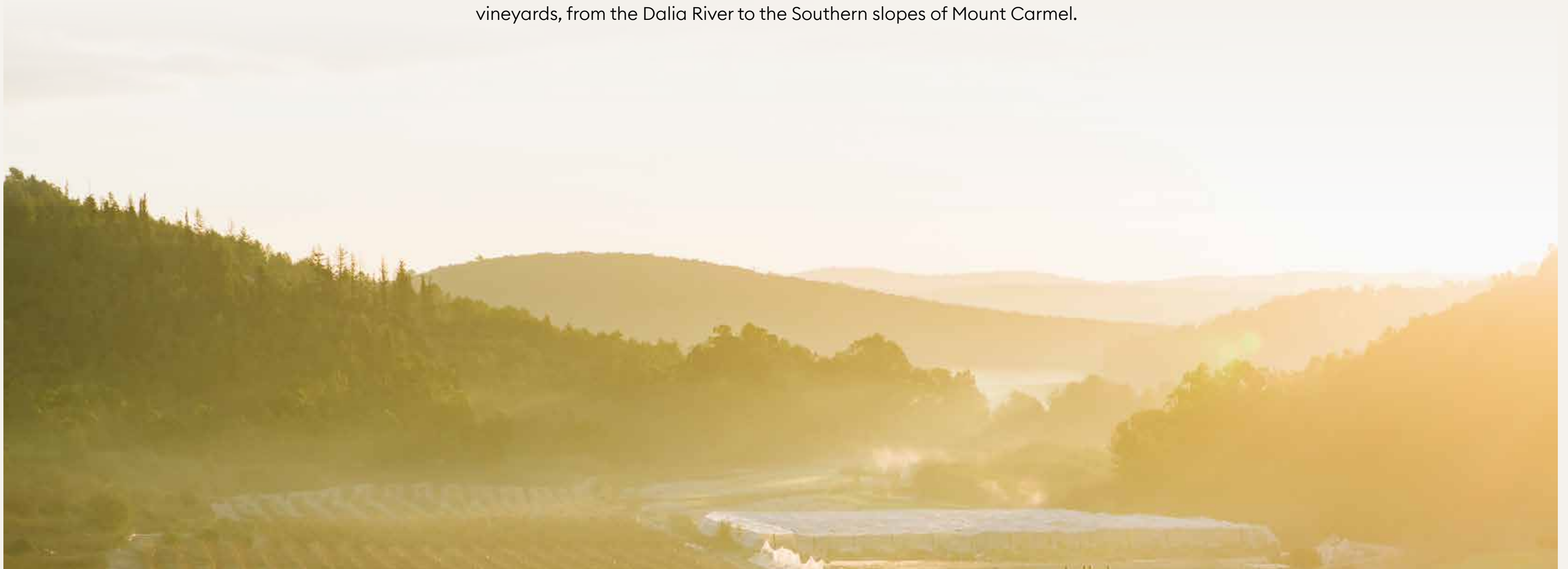
Walk amongst the lush rows of vine
and step into our charming tasting room.
At Bat Shlomo Vineyards,
you'll discover a continuum of experiences.



THE VINEYARDS

Planting the Vineyards

Bat Shlomo has always been about community and the power of a small group of people to set incredible events into motion. In 2010, the first vines were planted by close friends, family, and members of the high-tech ecosystem. To this day, 100% of the field work at Bat Shlomo is done by student farmers from the Regavim program, whose fieldwork sustains a first class boarding school education combining agricultural practices and traditional academic subjects. One of the earliest graduates of the Regavim program now manages the vineyards, from the Dalia River to the Southern slopes of Mount Carmel.

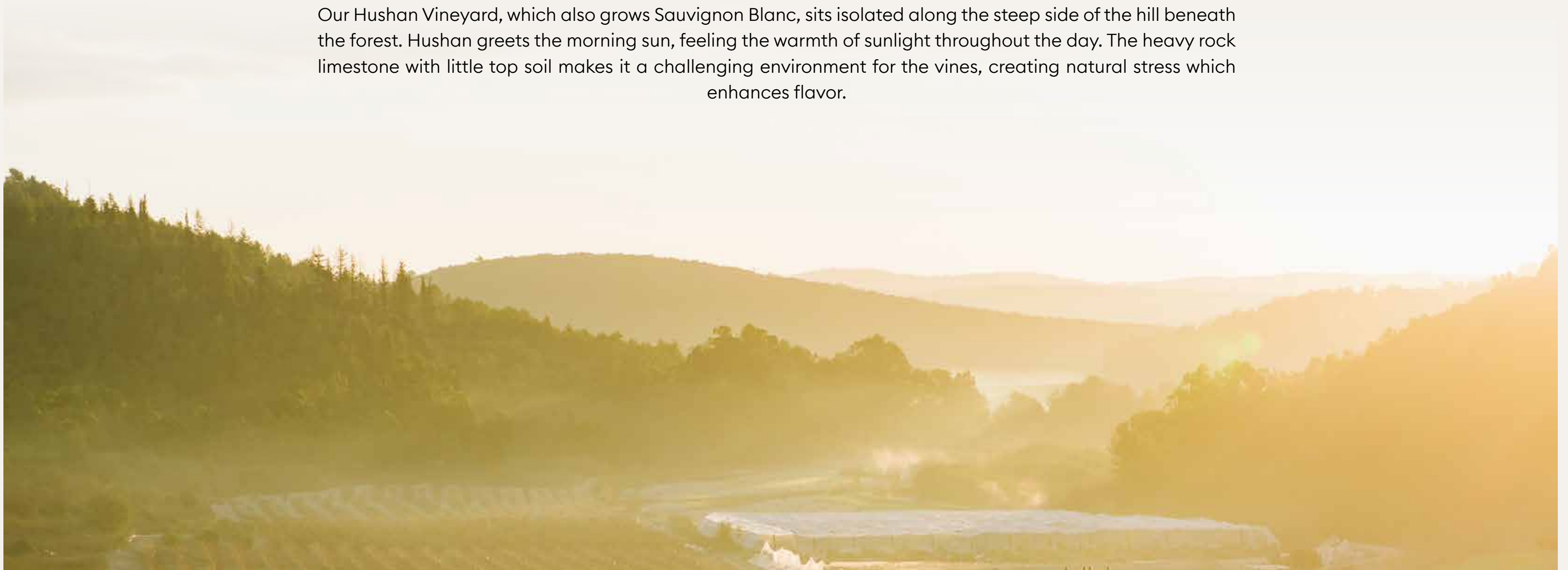


THE VINEYARDS

The Vineyards and their Varietals

Growing alongside the Dalia River, in our Dalia Valley Vineyard, are the Sauvignon Blanc and Semillon varietals. Varied weather conditions and mixtures of soil have allowed us to produce a number of distinct clones with unique flavor and aroma profiles. The river, though mostly a limestone basin, has varying mixtures of sediment resulting from times that it has changed course or overflowed, imprinting its past and present onto the wine.

Our Hushan Vineyard, which also grows Sauvignon Blanc, sits isolated along the steep side of the hill beneath the forest. Hushan greets the morning sun, feeling the warmth of sunlight throughout the day. The heavy rock limestone with little top soil makes it a challenging environment for the vines, creating natural stress which enhances flavor.

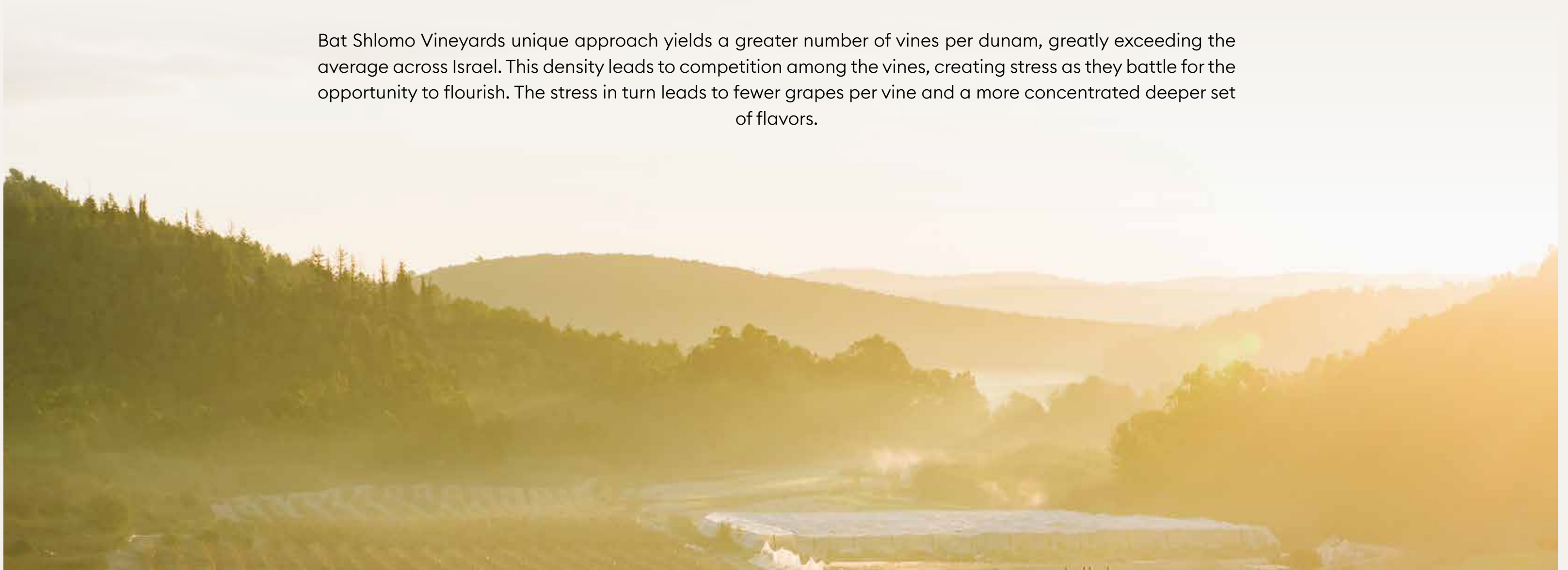


THE VINEYARDS

At the bottom of our Givah Vineyard, we grow most of our Chardonnay. In Givah, the limestone base sees a slightly thicker layer of topsoil. The original planting of the Cabernet Sauvignon sits above the Chardonnay in the rocky limestone of the Givah with more Southern exposure.

The Cabernet Franc and Petit Verdot join the Cabernet Sauvignon, sitting in such shallow soil that the roots are almost entirely within the limestone bedrock.

Bat Shlomo Vineyards unique approach yields a greater number of vines per dunam, greatly exceeding the average across Israel. This density leads to competition among the vines, creating stress as they battle for the opportunity to flourish. The stress in turn leads to fewer grapes per vine and a more concentrated deeper set of flavors.

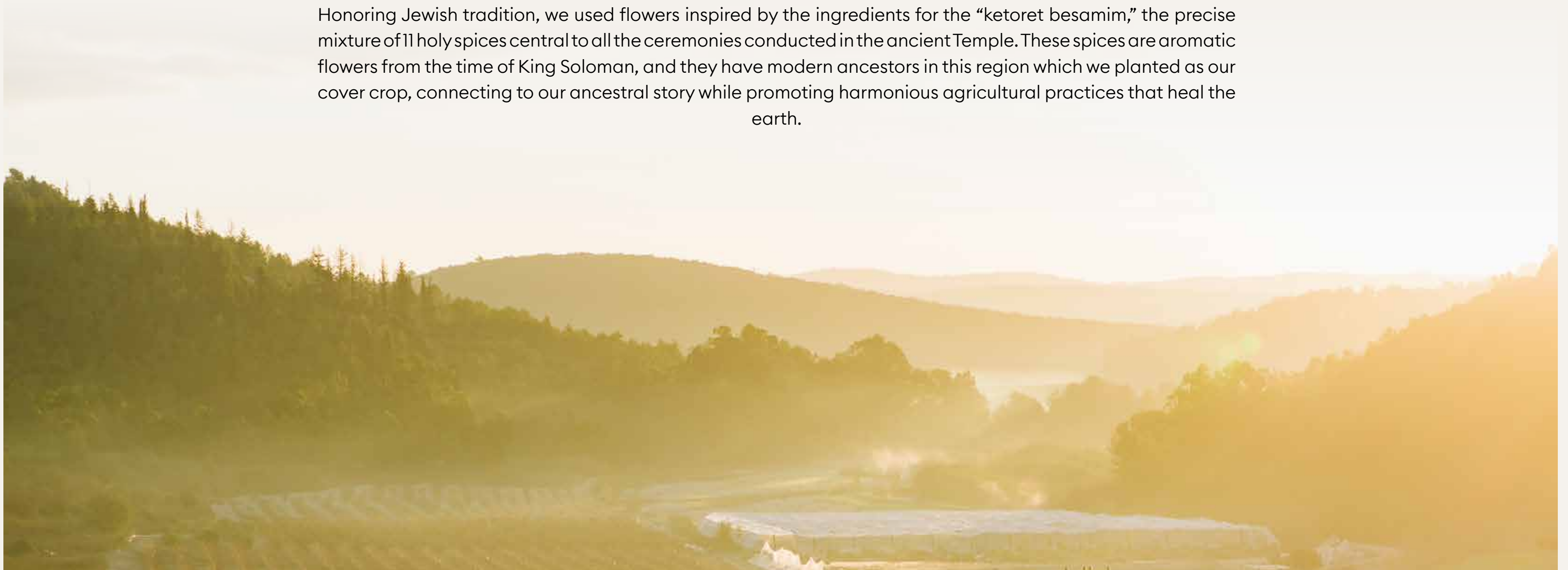


THE VINEYARDS

Harmonious Balance with Nature

We work with renowned viticulturist, Dan Fishel, to ensure that our vineyards boast a diverse and balanced ecosystem, rich in natural predators. Rather than spray insecticide, we plant flowers that naturally bring in wasps and beetles that keep the disastrous mealybug species at bay. These flowers flow through the space between the vines, acting as a cover crop that adds nutrients to the soil and prevents erosion.

Honoring Jewish tradition, we used flowers inspired by the ingredients for the “ketoret besamim,” the precise mixture of 11 holy spices central to all the ceremonies conducted in the ancient Temple. These spices are aromatic flowers from the time of King Solomon, and they have modern ancestors in this region which we planted as our cover crop, connecting to our ancestral story while promoting harmonious agricultural practices that heal the earth.

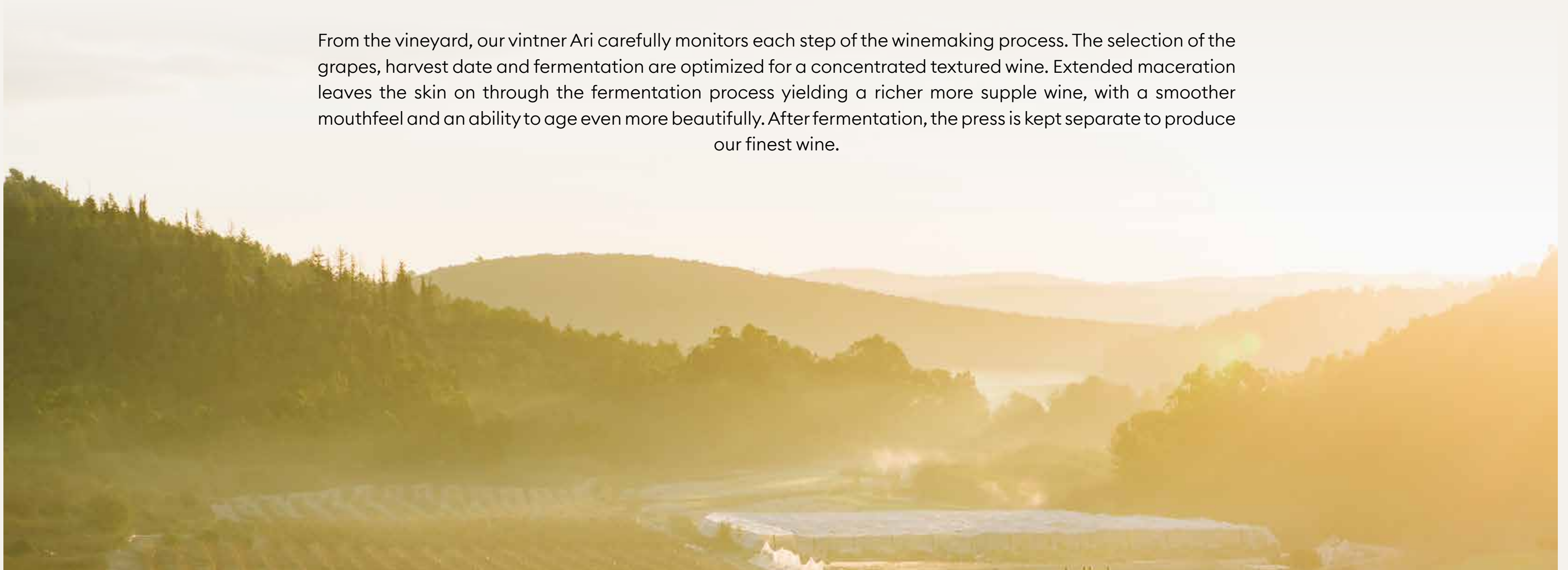


THE VINEYARDS

Expert Winemaking

Under the guise of our esteemed vintner Ari Erle, previously of Colgin Cellars and O'Shaughnessy Winery in Napa Valley, we are producing wine at the highest quality and with the utmost attention to detail. We employ cutting edge techniques in agricultural science to grow grapes that will result in a specific concentration, style, and alcohol content. Changes are made in the vineyard according to the taste of the wine. It should not be taken for granted that expert winemaking begins in the field.

From the vineyard, our vintner Ari carefully monitors each step of the winemaking process. The selection of the grapes, harvest date and fermentation are optimized for a concentrated textured wine. Extended maceration leaves the skin on through the fermentation process yielding a richer more supple wine, with a smoother mouthfeel and an ability to age even more beautifully. After fermentation, the press is kept separate to produce our finest wine.

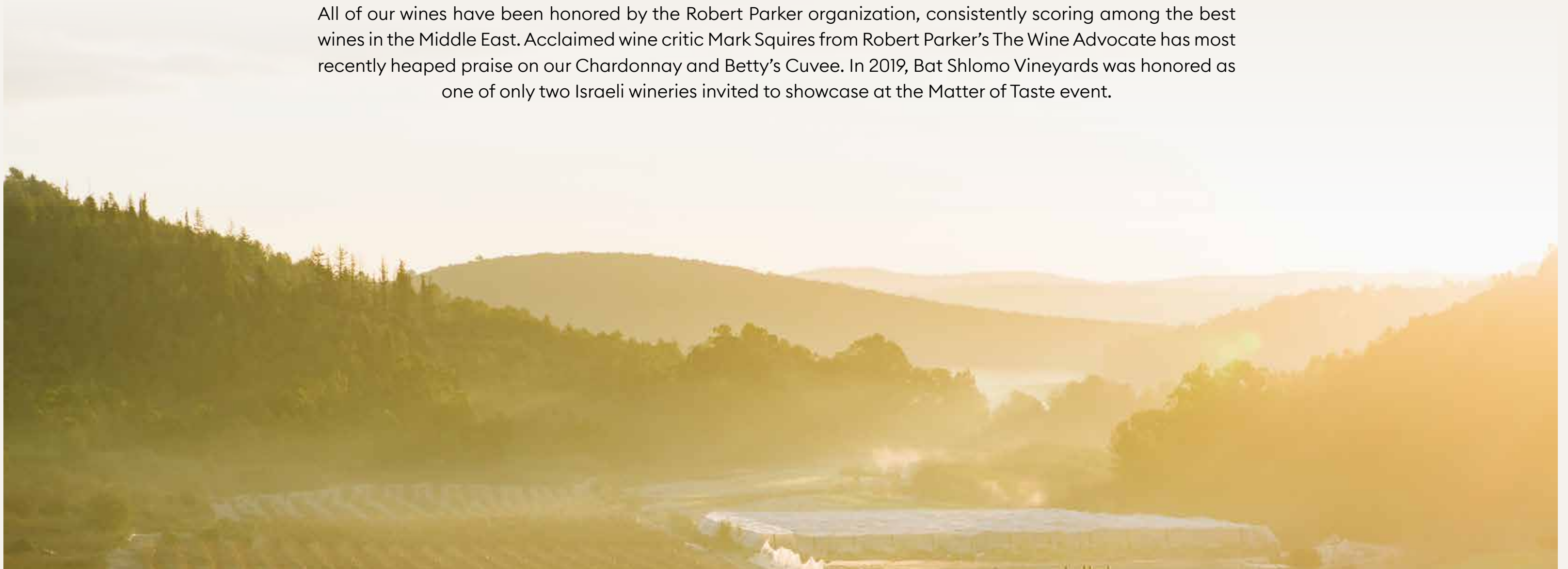


THE VINEYARDS

Bat Shlomo Vineyards has been an innovative leader in the Israeli wine industry as the only winery to use egg shaped concrete tanks to ferment its wine. The porosity of the concrete reduces the likelihood of the wine becoming reduced, while offering excellent insulation that keeps the wine at a cool and steady temperature.

The curved walls circulate air inside the tank, breathing life into the wine.

All of our wines have been honored by the Robert Parker organization, consistently scoring among the best wines in the Middle East. Acclaimed wine critic Mark Squires from Robert Parker's The Wine Advocate has most recently heaped praise on our Chardonnay and Betty's Cuvee. In 2019, Bat Shlomo Vineyards was honored as one of only two Israeli wineries invited to showcase at the Matter of Taste event.



THE FARMHOUSE

The Farmhouse, originally built in 1889, is a restoration project nearly a decade in the making. As one of the 13 original homes lining the picturesque single street in the Bat Shlomo moshava, it represents a bygone era. It is a remarkably special place, not only for its historical value but because it is a reflection in the mirror of modern Israel.

Designed by famed Israeli architect Arnon Nir, the restored property is elegant yet simple, blending original elements of the home with warm modernism. The result is timeless, with fine furnishings and clean lines that trace the interior and exterior of the home. The name was chosen to represent the original intent of the house, a modest place where Bat Shlomo's first farmers lived. Today the Farmhouse is a place of indulgent refuge, understated in its beauty and connected with nature. The guest experience is among the finest in Israel, pampering, discreet, and steeped in luxury.



THE FARMHOUSE

The house features the Bat Shlomo Vineyards tasting room, visitors center, and 5 bespoke suites that can accommodate a total of 12 guests. In the house, guests can enjoy private dinners hosted by Israel's most admired culinary artists, an infinity pool overlooking the countryside, a selection of Israeli artwork throughout the property, or a bottle of wine selected from our cellar library carved from the limestone bedrock beneath the house.



ADVENTURES AWAIT

An endless selection of adventures await guests visiting Bat Shlomo Vineyards. Greet the morning with meditation by the stream near our Dalia Valley Vineyard. Walk amongst the vineyards and taste the grapes that will make our wine, settle down for a prepared picnic, or join our team with your hands directly in the soil.

At the Farmhouse, enjoy a flight of wine in our expertly designed tasting room accompanied by our own winemaker or an intimate tasting in our underground cellar. Lay beneath the warm sun by the pool or enjoy a chef's meal in our dining room. Walk down the historic street and hear the stories of the first pioneers, or take a trip to nearby coastal Caesarea.



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