



**DALTON**



**Pause for pleasure.**

Dalton is about savoring life's moments.

Making the most of time spent with friends and family. Dalton lets you turn routine into ritual...simple into special. We invite you to enjoy our wines in each of these moments, and add pleasure to everyday life.

# DALTON

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Our Story



# The Winery

Nestled in the heart of the Galilee, adjacent to the beautiful village of Kerem Ben Zimra, Dalton Winery is a gem that derives its excellence from the skills of its people and the natural gifts of its surroundings.

Established in 1995 by father and son Mat and Alex Haruni, the two identified the potential of the Upper Galilee, envisioning it as a premium wine producing region. Bringing to the area international winemaking expertise and additional resources, their aim was to help make the region thrive, create new job opportunities and promote tourism.

The Harunis worked alongside local farmers from Kerem Ben-Zimra village (KBZ) and international winemaking consultant, John Worontschak, to produce the winery's first vintages at a small local facility. Soon enough, these wines achieved great success, and along with an increasing demand for quality Israeli wines, the winery grew at an impressive rate.

In 2002, winemaker Naama Sorkin joined the team, leading production from 300,000 bottles to 1,000,000 bottles annually.

Recognizing the importance of controlling the quality of grapes grown for our wines, we soon began developing our own vineyards.

Managed by the winery's viticulture department, Dalton Winery now controls and manages 80 hectares (800 dunam/ 200 acres) of vineyards in the Galilee, which provide some of the finest wine grapes in the country. Positioned as a true Estate Winery, this approach enables us to maintain the

highest standard of quality and care in every bottle. The Year 2015, marked not only our 20th anniversary, but introduced a new era as well. Alex Haruni, our proprietor, took on the role of CEO and President. In addition, Tzachi Sternberg joined the team as General Manager, and the departure of Naama Sorkin led to the arrival of Guy Eshel who assumed the winemaker's role.

Eshel, like Sorkin, arrived at Dalton following a period of education and work experience abroad. He brings to the winery a fresh take on the creative winegrowing processes, focusing on Dalton's superb reputation, quality and excellence, while constantly exploring new and innovative ideas along with the rest of the team.

We understand the significance of each and every detail along the winemaking process, from identifying the effects of climate, to choosing the perfect fruit, creating the best blends and making sure our standards are met right until the moment each wine is opened and savored. We believe in the power of any given moment, and always prepare our wines with our customers in mind. It is about them: their moments, their choices, their tastes and their enjoyment. We are proud to offer you the chance to pause for pleasure with Dalton wines.



# Meet Our Team

Growing, harvesting and selecting the perfect grapes for each series, our team of professionals bases all practices on in-depth knowledge, cutting edge technology and extensive expertise.

Guided by their knowhow, curiosity and creativity, they are visionaries and artisans. They are authentic people of the land and educated professionals who bring the Dalton spirit to everything they do.

## **VITICULTURIST**

Nachum Nave

## **WINEMAKER**

Guy Eshel

## **CONSULTING WINEMAKER**

John Worontschak

## **PRODUCTION MANAGER**

Yochai Azran

## **PROPRIETOR & CEO**

Alex Haruni

## **WINERY MANAGER**

Tzachi Sternberg





## Guy Eshel, Winemaker

Guy began his tenure at Dalton Winery in January, 2015, following the 2014 harvest. Born in Tel-Aviv, Guy grew up both in California and in Israel, finding his calling in the world of wine through his passion for art, food, science and travel. In 2007 Guy returned to Northern California to take on his first winery internship at Hagafen Cellars, in Napa Valley. It was then and there that he decided he was in it for the long run, and began pursuing academic studies at Napa Valley College in order to reach the pillar of Viticulture and Enology academia- University of California at Davis. Guy continued to gain experiences at various Napa wine country establishments, including Cliff Lede Vineyards and Whetstone Wine Cellars, while acquiring expansive international wine knowledge at

the Oxbow Wine Merchant in Napa. In 2013, Guy graduated from UC Davis Department of Viticulture and Enology, and travelled to France to spend time in the Northern Rhone, as a stagier at Domaine Francios Villard. From France, Guy set off to Australia, following his beloved Syrah wines, to one of the country's most prominent producers, Clonakilla winery in Murrumbateman, where he worked as a vintage winemaker. Returning to California. in the summer of 2014, Guy joined one of California's most important Urban Wineries, Broc Cellars in Berkeley, where he gained much inspiration from the "New California" / alternative wine producers. After eight years of living in California, Guy returned to Israel and joined Alex Haruni at Dalton Winery.

"As a winemaker aspiring to create wines that shine authenticity of their region, Dalton Winery was a perfect fit. A place to continue learning in the most exciting region in Israel, and a winery which is like a family, who supports much of my creative desires..."

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GUY ESHEL



## The Region

Dalton Winery is located in the Galilee, one of the highest regions in Israel, with our vineyards planted at 600-900 meters above sea level. Characterized by a varied combination of soils, including the rich and heavy basalt and abundant limestone, the Galilee provides a perfect terroir in which our succulent grapes grow. Drenched in natural warm sunlight throughout most of the year, and blessed with an abundance of rain, this area enjoys a highly diversified landscape. With its mountain slopes positioned at different angles and directions, natural sunlight is distributed differently amongst each plot. The result is a rich and multifaceted richness of fruits, colors, flavors, tones and scents, which serve as the perfect basis for creating our unique wines.

# Our Vineyards

## EVEN MENACHEM



An elevated plateau spanning 70 dunams (17.3 acres), planted with Cabernet Sauvignon and Grenache. A combination of terra rosa soil with limestone, this vineyard is situated at 580 meters above sea level.

## KFAR SHAMAY



The quartz rich soils of Kfar Shamay serve as a wonderful foundation in which our finest Cabernet Sauvignon grapes are grown, and provides high quality yields. This vineyard spans 40 dunams (9.9 acres), planted at 630-660 meters above sea level.

## ZARIT



Situated adjacent to the Lebanese border, 650 meters above sea level, this vineyard consists of 35 planted dunams (8.7 acres) of Cabernet Sauvignon and Merlot grapes. Its soil is rich in quartz formations.

## SAFSUFA



One of our oldest and most notable vineyards, Safsufa is located at a very unique spot, in the foothills of mount Meron. Its soil is a rocky combination on terra rosa, silex and limestone, along with the typical Galilee quartz geodes.

Its 70 dunams (17.3 acres) of planted vines include Shiraz, Sauvignon Blanc, Zinfandel and Barbera.

## DALTON PLATEAU



Two new vineyards planted in 2011 along this unique plateau of both basalt and the limestone soils. This vineyard grows 80 dunams (19.8 acres) of Cabernet Sauvignon, Merlot and Cabernet Franc grapes, planted at 780-800 meters above sea level. Future expansion of this vineyard is expected.

## KFAR TAVOR



Located in the lower Galilee, the basalt clay soils of this vineyard provide a highly fertile environment for growth. Its 132 dunams (32.6 acres) of Chardonnay, Grenache and Shiraz grapes are planted at 150-220 meters above sea level. A new Chardonnay lot is also underway.

## KIDRON



This site is an exception to our Galilee core location. This 61-dunam (15 acre) vineyard produces some of the best Petit Sirah in the country. Kidron also produces Muscat of Alexandria grapes, which are used to make our popular sweet fizzy wine, Moscato.

## KEREM BEN ZIMRA



In biblical times, this region was renowned for its production of finest quality wine grapes. Viticulture practices returned to this dormant volcano site during the 1980s, backed by funding from the Jewish Agency. This vineyard produces old vine Sauvignon Blanc grapes planted in the 1980s, along with Merlot and Cabernet Sauvignon grapes planted in the 1990s. The soil in this region is similar in character to the Golan Heights basalt soil.

## TEL FARES



200 dunams (49.4 acres), this magical vineyard enjoys foggy summer mornings and cool nights during the growing season. Managed by Dalton's previous winemaker, Naama Sorkin, and planted on soil rich in basalt gravel at 700-715 meters above sea level, this vineyard produces Shiraz, Merlot, Sauvignon Blanc, Mourvedre, and Viognier grapes.

## MISGAV AM



A beautiful site located at the tip of the Galilee panhandle, this vineyard is planted on a steep eastern facing slope, looking over the lush Hula Valley, and Mount Hermon. Managed by Dalton, the vineyard spans 82 dunam (20.5 acres) producing Pinot Gris, Viognier, Cabernet Sauvignon and Cabernet Franc, planted at 750 meters above sea level.

## ELKOSH



Our flagship vineyard, located at an elevation of 600-650 meters above sea level in the Western Upper Galilee. The vineyard was developed in 2009, with 200 dunams (49.5 acres) of planted wine grapes, including Cabernet Sauvignon, Shiraz, Sauvignon Blanc and Semillon. This site is known for its high content of limestone in the soil, as well as the many fossils scattered throughout the vineyard.



# Our Wines

**DALTON**  
ESTATE WINERY

**DALTON**  
ESTATE WINERY

## CANAAN

Canaan loves company... Striving towards sustainability and minimal intervention throughout the winemaking process, we make sure to offer you the chance to savor the natural expression of our grapes as they were meant to be. Fruitful and fragrant. Juicy...and just right. There's always time for joy. Go ahead. Pause for pleasure.



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All Dalton wines are Kosher Le Mehadrin and Kosher for Passover. They are under the supervision of Israeli Rabbinat, Badatz Yoreh Deya, Rabbi Machpud, OU and Rabbi Mordechai Ungar of New York.

## WHITE CANAAN



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### WINEMAKING:

White Canaan is a blend of a few varieties including Sauvignon Blanc, Chardonnay, Semillon, Viognier and a little Muscat. Picked in the early hours during the month of September from the vineyards of the Upper and Western Galilee. The grapes were immediately processed and chilled at the winery. The juice was cool fermented in stainless steel tanks leaving some residual sugar. Following fermentation the wines were blended to make the White Canaan.

#### TASTING NOTES:

White Canaan is an easy drinking semi-dry wine with rich floral and fruity tones and well-balanced acidity. This is a wine with very few pretensions and is made for immediate consumption.

#### SERVING SUGGESTIONS:

The Canaan wines were made with the Israeli climate in mind so they are particularly suitable for Mediterranean cuisine. White Canaan is a good accompaniment to fish, seafood dishes, chicken or pasta dishes with cream based sauces.

MEVUSHAL

## CANAAN RED



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

Red Canaan is a blend of Cabernet Sauvignon Merlot and Petit Sirah and Shiraz, which vary in proportion from year to year. Close proximity to the winery allowed for immediate crushing and fermenting. The colour of the wine is extracted by a rigorous regime of pumping over and warm fermentation.

#### TASTING NOTES:

Canaan is an easy drinking medium-bodied red wine with sweet fruit, with notes of black pepper, cherries and plums, low tannins and soft vanilla tones. This is a wine with very few pretensions and is made for immediate consumption.

#### SERVING SUGGESTIONS:

The Canaan wines were made with the Israeli climate and cuisine in mind so they are particularly suitable for Mediterranean cuisine. The Red Canaan is a good accompaniment to pasta, pizza, poultry, and mixed grills, it is also an excellent party wine.

MEVUSHAL

## CANAAN MOSCATO



### SUGGESTED SERVING TEMPERATURE:

4-6C

#### WINEMAKING:

The grapes were hand-picked towards the end of September once the grapes had fully ripened. Our intention was to make a low alcohol, light, fruity and effervescent wine. Once crushed and chilled the must was allowed to remain on skins for the best part of 24 hours when it was then pressed out and the juice allowed to settle. Slow cold fermentation was encouraged preserving as much of the aromatic nature of the wine as possible. Fermentation was stopped once the alcohol reached around 6%.

#### TASTING NOTES:

Moscato is a sweet, refreshing and aromatic wine with a mild effervescence on the palate, the wine is showing hints of peaches melons and nectarines. The winemaker has found the perfect balance between aroma sweetness and acidity.

#### SERVING SUGGESTIONS:

Moscato is a great sweet wine, a suitable accompaniment for most deserts such as fresh fruit, cakes and puddings.

MEVUSHAL



## ESTATE & ESTATE M

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.



## ESTATE CABERNET SAUVIGNON



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

The grapes were selectively picked in late September and early October. During fermentation, the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the gentlest way possible. The wine was pressed out before completing fermentation, and the free run wine was separated and used to make this wine. Malolactic fermentation was encouraged and when completed the wine was racked into 2nd use French and American oak barrels for

about 10 months. Once the aging was complete, each barrel was individually tasted for quality and the final blend was made.

#### TASTING NOTES:

This Cabernet Sauvignon is a dark, rich and well-balanced wine, showing characteristic forest fruit qualities such as currants, berries and mint, which are complemented very well with subtle vanilla flavours from the oak.

#### SERVING SUGGESTIONS:

This wine goes particularly well with grilled meats, steak, hamburgers and roast chicken.

## ESTATE SHIRAZ



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

The grapes were crushed and sent for fermentation in stainless steel tanks. The wine was fermented over ten days during which time the juice was mixed with the skins several times a day, enabling maximum colour extraction from the grapes. After pressing the wine was transferred to new American oak barrels where it remained for approximately one year.

#### TASTING NOTES:

This wine is dark almost black in colour, the nose is intense with black fruit, plums, berries and savoury black pepper notes. The wine has soft integrated tannins and a long finish. Shiraz is a very concentrated wine with a good aging potential.

#### SERVING SUGGESTIONS:

Shiraz will be good with a hearty meat meal such as steak or lamb. Alternatively the wine can be enjoyed on its own with or with a good plate of cheese.

## ESTATE MERLOT



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

Sourced from the vineyards of the Upper Galilee, the grapes for the merlot were selectively harvested in late September and early October. After a warm fermentation and frequent "rack and return" for wetting the grape cap the wine was pressed out and transferred for aging in second and third use barrels for eight months.

#### TASTING NOTES:

The wine is viscous and dark purple, it is showing classic varietal qualities of plums, cherries, cloves and homemade jam, balanced by subtle shades of vanilla from the barrel.

#### SERVING SUGGESTIONS:

A good Merlot such as this can be drunk with lasagna, casseroles (meat or vegetarian), grilled meats and barbecued steaks or chicken.

## ESTATE PETITE SIRAH



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### REGION:

Petite Sirah is the result of cooperation between winemaker and grower who together shaped a young vineyard to produce this fine wine. This vineyard is located on the costal-plain close to Gedera not far from the town of Rehovot. We have been working with the vineyard over the past few years and fine-tuning the viticulture every year.

#### WINEMAKING:

The grapes were selectively picked in mid-September. During fermentation the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the gentlest way possible. On completing fermentation the wine was pressed out and raked into new American barrels where it was allowed to mature for 12 months.

#### TASTING NOTES:

Petite Sirah is a dark rich wine, the nose is richly aromatic with notes of lavender, black olives and vanilla, with notes of old world complexity. The wine velvety on the palate, with soft tannins and a long finish.

#### SERVING SUGGESTIONS:

This wine goes particularly well with heavy meat dishes such as steak or lamb chops or hearty winter stews.

## ESTATE ZINFANDEL



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### REGION:

Zinfandel is planted in a small plot of about 6 dunam (0.6 hectares) in our Safsufa vineyards that are located at the foothills of Mount Meron. The vineyards benefit from a relatively cool microclimate and the proximity to Mount Meron offers shade from the midday sun during the harsh summers. The soil is very stony shallow red clay.

#### WINEMAKING:

The grapes were selectively picked in early September. During fermentation, the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the gentlest way possible. Once dry (fully fermented) the wine was pressed out and racked into new American barrels where it was aged for one year, before bottling we blend in some Petite Sirah for added balance.

#### TASTING NOTES:

This Zinfandel is very spicy wine, the nose is rich with currants, berries and plums spiced with cinnamon cloves and vanilla from the barrel. The wine is medium bodied with sweet fruit and soft tannins.

#### 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.

## ESTATE GRENACHE



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### REGION:

The grapes for this wine come from our vineyards in Even Menachem in the western galilee. The vineyard sits at 600m on a soil of lime stone and terra rossa. The grenache grapes were harvested during the last days of August.

#### WINEMAKING:

The wine was fermented in concrete tanks, and the cap was punched down physically by hand during fermentation. The wine was then aged for 12 months in second use french barrels.

#### TASTING NOTES:

The wine is a deep ruby colour, very spicy, think black pepper, on the nose with clear cherry and strawberry aromas. On the palate, it is fresh and lively with a crisp tutti-frutti finish.

#### SERVING SUGGESTIONS:

The Grenache can be drunk with a light meal of fish or meat.

## ESTATE ROSÉ



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### WINEMAKING:

Rosé is a blush wine made from shiraz, cabernet sauvignon and barbera. The red grapes are brought into the winery at the end of the summer and after crushing allowed to sit on their skins for three hours before pressing, resulting in a light pink juice. This pink juice was cold fermented for three weeks in order to preserve as much of the character of the wine as possible. Fermentation was stopped early by freezing so that some residual sugar would remain.

#### TASTING NOTES:

This is an incredibly aromatic wine, with the essence of bright strawberry, rose pedal and red grapefruit. The wine is slightly off dry and its bright acidity enhances the length of the wine's fruit driven palate.

#### SERVING SUGGESTIONS:

Dalton Rosé was made with the Israeli climate in mind and is particularly suitable for Mediterranean climate and cuisine, it is highly suited for aperitif, Mediterranean food, roasted eggplant, tahini and pastas. In addition, light soft cheeses accompany the wine very well.

## ESTATE FUMÉ BLANC



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### REGION:

The grapes for this wine come from vineyards located in Kerem Ben Zimra and Safsufa in the Upper Galilee of Israel and Elkosh in the Western Galilee.

#### WINEMAKING:

Fumé Blanc is a blend of Sauvignon Blanc and Semillon. Several methods were involved in making this wine. Natural fermentation in large 500 liter barrels, inoculated fermentation in stainless steel tanks and some underwent secondary malolactic fermentation. Once all the parts had finished their respective

ferments they were blended and allowed to age for about 4 months in barrel.

#### TASTING NOTES:

This is classic fumé style wine most suited to the Mediterranean climate. The wine is light with soft acidity combining the fruity aromas of citrus and guava together with a subtle toasty oak character.

#### SERVING SUGGESTIONS:

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

## ESTATE CHARDONNAY



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### WINEMAKING:

The grapes were hand-picked at the end of August. Close 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 allowed to sit 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 to be cellared for extensive aging.

#### SERVING SUGGESTIONS:

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

## ESTATE PINOT GRIS



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### 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.

## ESTATE CHENIN BLANC



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### REGION:

The grapes for this wine come from our vineyards in Nator, which is a relatively hot area, characterized by a black volcanic soil. The Chenin Blanc grapes were harvested by hand during the middle of August and transported in small baskets to avoid damaging the fruit.

#### WINEMAKING:

The bunches were sorted and delivered whole into the press. This is called "whole bunch pressing". The resulting juice was split into two half fermenting in stainless steel and the other half in barrels. After fermentation the wine was aged on light lees for a further six months in barrel before bottling.

#### TASTING NOTES:

Chenin is a full bodied white wine with aromas of guava and tropical fruit. It is soft on the palate with a long velvety vanilla finish.

#### SERVING SUGGESTIONS:

This Chenin Blanc can be enjoyed with grilled fish and chicken, or alternatively Italian and Mediterranean cuisine.

## ESTATE M CABERNET SAUVIGNON



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

The grapes were selectively picked in late September and early October. During fermentation, the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the gentlest way possible. The wine was pressed out before completing fermentation, and the free run wine was separated and used to make this wine. Malolactic fermentation was encouraged and when completed the wine was racked into 2nd use French and American oak barrels for

about 10 months. Once the aging was complete, each barrel was individually tasted for quality and the final blend was made.

#### TASTING NOTES:

The Cabernet Sauvignon Dalton is a dark, rich and well-balanced wine, showing characteristic Cabernet Sauvignon forest fruit qualities such as currants, berries and mint, which are complemented very well with subtle vanilla flavours of French Oak.

#### SERVING SUGGESTIONS:

This wine goes particularly well with grilled meats, steak, hamburgers and roast chicken.

## ESTATE M SHIRAZ



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

The grapes were in the winery within minutes of being picked, where they were immediately crushed and sent for fermentation in stainless steel tanks. The wine was fermented over ten days during which time the juice was mixed with the skins several times a day, this allows maximum colour extraction from the grapes. After pressing the wine was transferred to new American oak barrels where it remained for approximately one year.

#### TASTING NOTES:

Dalton Shiraz is dark almost black in colour, the nose is intense with black fruit, plums, berries with savoury and black pepper notes. The wine has soft integrated tannins and a long finish. Shiraz is a very concentrated wine with a long aging potential.

#### SERVING SUGGESTIONS:

Shiraz will be good with a hearty meat meal such as stake or lamb. Alternatively the wine can be enjoyed on its own with or with a plate of cheeses.

MEVUSHAL

## ESTATE M SAUVIGNON BLANC



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### REGION:

The grapes for this wine come from vineyards located in Kerem Ben Zimra and Safsufa in the Upper Galilee of Israel and Elkosh in the Western Galilee.

#### WINEMAKING:

The juice for this wine was pasteurized before fermentation. The Sauvignon Blanc was then fermented and aged in stainless steel tanks in a cool fermentation.

#### TASTING NOTES:

This is classic Sauvignon Blanc most suited to the Mediterranean climate. The wine is light with crisp 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, snapper or red mullet, Sauvignon Blanc is equally at home with roast chicken and will also sit comfortably besides spicy dishes such as Thai food.

MEVUSHAL



## ALMA

Alma is about creativity, curiosity and craftsmanship; signature blends that reflect the unique tastes of the Galilee. It is a state of mind and an inspired spirit, offering experiences greater than the sum of their parts. Get ready to discover something new. Pause for pleasure.

## ALMA SCARLET



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### THE WINE:

Alma Scarlet is a classic Mediterranean style wine blending of the varieties Shiraz Grenache and Mourvedre. The wine brings a new dimension and flavour profile to Israel wines and is once again being pioneered in Israel by Dalton.

#### WINEMAKING:

The grapes were selectively picked in late September and early October, they came from separate vineyard that were picked and fermented separately. During fermentation, the grape cap was pumped

over several times a day to increase the depth of colour and levels of extraction. After fermentation the wines were pressed out and the free-run wines were raked into new and one year old French oak barrels for 12 months. Once the aging was complete, each parcel was individually tasted and the final blend of 52% Shiraz, 32% Grenache and 16% Mourvedre was made. The blended wine was matured for a further 2 months in oak.

#### TASTING NOTES:

Alma Scarlet is a wine showing rich earthy characteristics of leather and liquorice with underlying floral notes and wild raspberries. The wine has good body with a rich silky finish.

#### SERVING SUGGESTIONS:

This wine goes particularly well with stews such as Osso Bucco and hearty winter casseroles.

## ALMA IVORY



### SUGGESTED SERVING TEMPERATURE:

10-12c

#### THE WINE:

Alma Ivory is our own proprietary Galilee blend. This wine is a snapshot of a point in time in the Galilee region. The wine represents the Terroir of the Upper Galilee, the quality of the Dalton Winery Vineyards and is as close to a fingerprint as you can get. This is an eclectic blend and a complex wine that does not copy or imitate anything else. This wine is the Galilee, made from local Israeli grapes we grow at Dalton.

#### WINEMAKING:

The grapes for this wine came from three separate vineyards that were picked and fermented separately. Once fermentation was completed the wines were blended and allowed to age in French oak barrels for 6 months. The final blend is 74% Semillon, 14% Pinot Gris and 12% Viognier.

#### TASTING NOTES:

Alma Ivory is a translucent and delicate wine; it has notes of apricots and honey on the nose. It is medium bodied with a long refreshing finish.

#### SERVING SUGGESTIONS:

This wine goes particularly well with fish dishes and sushi, chicken or dairy dishes such as pasta with a truffle sauce or onion tart.

## ALMA CRIMSON



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### THE WINE:

This Alma Crimson is our take on a Bordeaux-Style blend incorporating the varieties Cabernet Sauvignon, Merlot and Cabernet Franc.

#### WINEMAKING:

The grapes were selectively picked in late September and early October. The grapes for this wine came from several vineyards that were picked and fermented separately. During fermentation the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the

gentlest way possible. Before completing fermentation the wine was pressed out, and the free run wine was separated and used to make this wine. Malolactic fermentation was then encouraged and when completed the wine was racked into French oak barrels for 12 months. Once the aging was complete, each parcel was individually tasted and the final blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Cabernet Franc was made. The blended wine was allowed to mature for a further 2 months in oak.

#### TASTING NOTES:

Alma is a dark full-bodied lively wine showing generous aromas of cherries, plums and sweet dark fruits with a buttery palate offering essences of vanilla, cloves and green tea.

#### SERVING SUGGESTIONS:

This wine goes particularly well with grilled meats, steak, hamburgers and roast chicken.

## ALMA CORAL



### SUGGESTED SERVING TEMPERATURE:

10-12c

#### THE WINE:

Alma Coral, brings a new dimension to rosé wines. It is drier and more complex than our estate rosé. It is more serious and offers more depth and the ability to pair with a broader selection of foods. The name Coral refers to the gentle pink colour often found in sea coral.

#### WINEMAKING:

The varieties Grenache and Pinot Gris were handpicked in the cool of the early morning. Once in the winery they were destemmed and allowed to sit on their skins in the press until

the winemaker felt that enough colour had been achieved. The grapes were then gently pressed out and allowed to ferment in a combination of oak barrels and stainless steel tanks. Alma Coral incorporates many different winemaking techniques in order to incorporate complexity and originality to the finished wine. After six months aging in barrel this rosé wine was bottled and brought to you for your enjoyment.

#### TASTING NOTES:

This is a new and exciting wine; a serious rosé, it is dry, complex and well balanced.

#### SERVING SUGGESTIONS:

Alma Coral will pair well with fish, Asian food, spicy dishes and a whole host of Mediterranean meals. Ultimately, this wine can also be enjoyed on its own in the company of friends or alone appreciating the finer moments of the day.



## 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, and we are honored to share them with you. Pamper your palate. Pause for Pleasure.

## SHIRAZ RESERVE



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### THE VINEYARDS:

The Grapes for the reserve Shiraz come from the vineyards of Shadmot Dvora in the shadow of Mount Tabor in the Lower Galilee. The vineyard is on a western facing slope with a volcanic soil.

#### WINEMAKING:

The grapes were picked during the first weeks of August. Fermentation lasted 10 days during which time the cap was kept constantly soaked in order to extract as much colour as possible. After fermentation the wine was transferred to American oak barrels where it was allowed to mature for about 14 months. Shiraz has a tendency to become a little stinky and barnyard like during its development, this was not discouraged.

#### TASTING NOTES:

Syrah is showing a rich complex jammy fruit character harmoniously balanced by earthier notes of tobacco, leather and liquorice. It is a rich powerful wine with soft integrated tannins giving a spicy velvety feel and a long finish.

## CABERNET SAUVIGNON RESERVE



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### THE VINEYARDS:

These grapes for this wine came from our finest vineyards in the Upper Galilee. An area recognized as one of the premier growing regions of Israel.

#### WINEMAKING:

During fermentation the grape cap was irrigated several times a day increasing the depth of colour and levels of extraction in the wine. After fermentation the wine was pressed out and the free run was separated and used to make this wine. The wine

was racked into new American and French oak barrels and allowed to mature for about 18 months. The wine is the result of constant selection and refinement until only the finest wines from any vintage make up the Reserve wines.

#### TASTING NOTES:

This wine is a dark purple with bright berry fruit and eucalypt characters, layered with underlying notes of chocolate and tobacco. The wine is long on the palate and is smooth and deeply satisfying. Cabernet Reserve has great aging

potential and will develop well in the bottle.

#### SERVING SUGGESTIONS:

This wine is particularly suitable for heavier meals, for example roast beef, leg of lamb or lamb chops. For vegetarians we could recommend you drink this wine with a heavy winter stew with lots of aubergines and tomatoes, alternatively you could drink the wine alone and just enjoy a truly excellent wine.

## SAUVIGNON BLANC RESERVE



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### THE VINEYARDS:

These grapes for this wine came from the vineyards of Kerem Ben Zimra 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. Only the free run juice was used to make this wine. After crushing the juice was allowed some skin contact to extract further flavour. Reductive handling of the must was encouraged and fermentation took place in stainless steel tanks. After fermentation 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 characters of grapefruit and pineapples.

#### SERVING SUGGESTIONS:

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

## VIIGNIER RESERVE



### SUGGESTED SERVING TEMPERATURE:

8-10c

#### WINEMAKING:

The grapes were picked by hand towards the end of August. The grapes were destemmed but not crushed: to be pressed as whole berries. After skin contact the must was pressed and allowed to settle. About 40% of the juice was transferred to barrels where it was to ferment naturally from the wild yeast available on the skins and in the atmosphere. The rest of the wine was allowed to begin fermentation in stainless steel tanks, which was then completed in new

French oak barrels. The finished wine was left to mature on its gross lees, and was stirred (battonage) on a regular basis. The wine was aged for approximately 5 months in new barriques.

#### 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 an aperitif.

## MERLOT RESERVE



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

Merlot sourced from the vineyards of Kerem Ben Zimra, was selectively harvested in late September and early October. After a warm fermentation and traditional cap wetting methods the wine was pressed out and racked into new French oak barrels. After the completion of malolactic fermentation the wine was stored in the barrel for just over one year.

#### TASTING NOTES:

The Merlot is a dark, rich wine, with sweet fruit and soft tannins, showing the classic varietal qualities of plums, stewed fruit and cherry jam, combined with the subtle spicy shades of toffee vanilla and cloves from the barrels.

#### SERVING SUGGESTIONS:

A good Merlot such as this can be drunk with lasagna, casseroles (meat or vegetarian), grilled meats and barbecued steaks or chicken or enjoyed on its own.





## SINGLE VINEYARD

Produced in limited quantities only, Dalton Single Vineyard wines reflect the nature, story and essence of their source. They embody the subtle changes and variables which have influenced their year of production, providing a one-of-a-kind experience. Superior and selected, these original wines showcase the qualities of a distinct place, time and variety, which together represent a true expression of the Galilee terroir. Every single moment can be special. Pause for pleasure.

## SHIRAZ ELKOSH VINEYARD



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### THE VINEYARD:

The Elkosh Vineyard is close to Moshav Elkosh and descends towards Nahal Matat. The site at 720 meters is bounded by Mount Biranit to the north Fasuta and Mount Tzonam to the west and Mount Matat to the east. The Elkosh Vineyard was planted in 2009 and this Shiraz is from the first harvest of that vineyard. The motif on the label represents an ammonite fossil, as so many were found during the preparation of the vineyard site.

#### WINEMAKING:

The grapes were picked in the last week of September. During fermentation the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the gentlest way possible. Before completing fermentation the wine was pressed out, and the free run wine was separated and used to make this wine. The wine was aged in second and third use French-oak barrels for thirteen months.

#### TASTING NOTES:

This wine is focused and concentrated with a lovely floral nose and freshness on the palate.

## CABERNET SAUVIGNON MERON VINEYARD



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

The grapes are selectively picked in late September. During fermentation the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the gentlest way possible. Before completing fermentation the wine was pressed out, and the free run wine was separated and used to make this wine. Malolactic fermentation was then encouraged and when completed the wine was racked into French oak barrel for about a year. After the barrels were

blended the wine was bottled with only a coarse filtration in order to maximize flavour.

#### TASTING NOTES:

It is the extraordinary eucalyptus and mint qualities that make this wine so special, along with a soft velvety texture soft smooth tannins and a long fruity finish.

#### SERVING SUGGESTIONS:

This wine goes particularly well with heavy meat dishes such as steak or lamb chops or hearty winter stews.



## MATATIA

Matatia is an extraordinary gift, honoring the man whose vision is the inspiration for Dalton Winery. Produced during outstanding years and in limited quantities, Matatia is about supreme quality and selectiveness. This wine embodies an eminence which is as rare and exceptional as the man himself.

## MATATIA



### SUGGESTED SERVING TEMPERATURE:

18-20c

#### WINEMAKING:

The vineyards for the wine were preselected and attended special care throughout the years. Yields were dramatically reduced in order to increase the flavour concentration in the remaining grapes. Harvest was in late September and early October. The grapes for this wine came from separate vineyards that were picked and fermented separately. During fermentation, the grape cap was pumped over several times a day to increase the depth of colour and levels of extraction of the wine in the

gentlest way possible. Before completing fermentation, the wine was pressed out, and the free run wine was separated and used to make this wine. Malolactic fermentation was then encouraged and when completed the wine was racked into a mix of new and old French oak barrels for 24 months. Once the aging was complete each individual barrel was tasted for quality and only the wines of the very highest quality made it to the final blend. The wine was further aged for a year in the bottle before release.

#### TASTING NOTES:

It is the extraordinary eucalyptus and mint qualities that make this wine so special, along with a soft velvety texture soft smooth tannins and a long fruity finish.

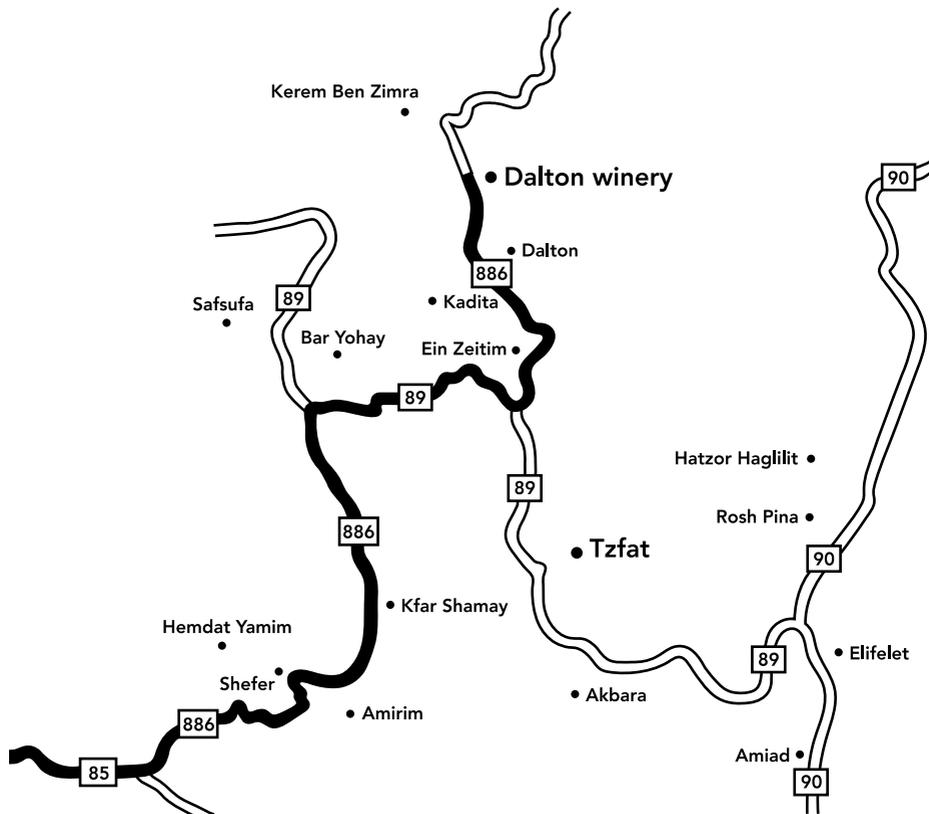
#### SERVING SUGGESTIONS:

This wine goes particularly well with heavy meat dishes such as steak or lamb chops or hearty winter stews. Alternatively Matatia can be savoured on its own as befits a wine this stature.



# Contact Us

For further information, please contact us at the winery or at our offices in Ramat Gan.



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