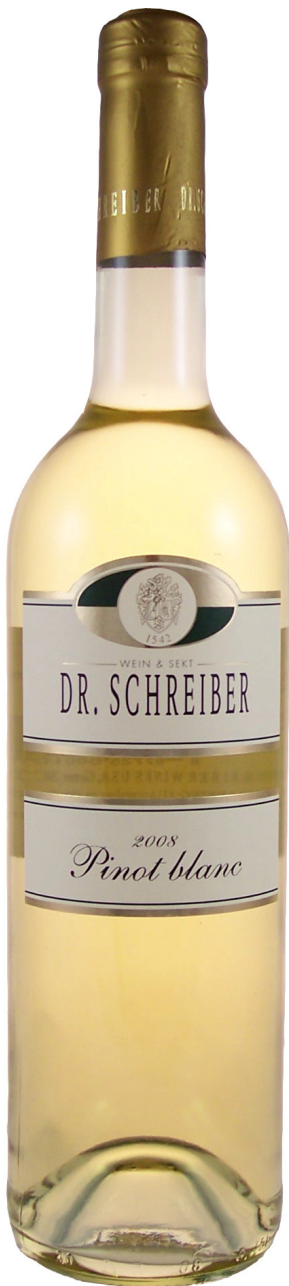


# PINOT BLANC



100% Pinot Blanc  
2009 Estate Bottled  
Qualitätswein  
Rheinhessen, Germany

## WINEMAKER'S NOTES

The warm summers of the last years have allowed us to produce rich full-bodied pinot wines. The acidity is pleasantly smooth, soft, almost creamy. The fruit is complex with crisp notes of pear and apples. With gentle harvest and fermentation techniques we produce a modern style of high quality pinots.

## TASTING NOTES

The powerful aroma reminds you of dried fruits, apples and pears. The creamy soft flavors and pleasant body give this wine a balanced structure.

## FOOD PAIRINGS

This pinot blanc is an excellent match with light meats and seafood. Try it with scallops in a mushroom-cream sauce, broiled fish and medium & full flavored cheeses.

## TECHNICAL

750ml  
Alc. 12.5% Vol.  
pH 3.56  
Total Acidity 6.1 g/l  
Residual Sugar 0.15 g/l  
Fermentation – Steel Barrels  
Aging – Steel Barrels

[www.schreiberwines.com](http://www.schreiberwines.com)

## SCHREIBER WINE ESTATE

The Schreiber Wine Estate is a family-owned winery looking back on more than 500 years of wine tradition and experience. The grapes are grown on the terroir of the Klausenberg in Rheinhessen. The loam soil and sunshine conditions let the grapes reach full ripeness and balanced acidity allowing for an excellent harvest quality under the watchful eyes and generations of experience. Dr. Andreas Schreiber, noted viticulturist and winemaker currently manages the estate with his father Hans-Helmut Schreiber. Their emphasis on quality and preserving the vineyard's natural conditions for generations is their philosophy for producing excellent tasting wines.