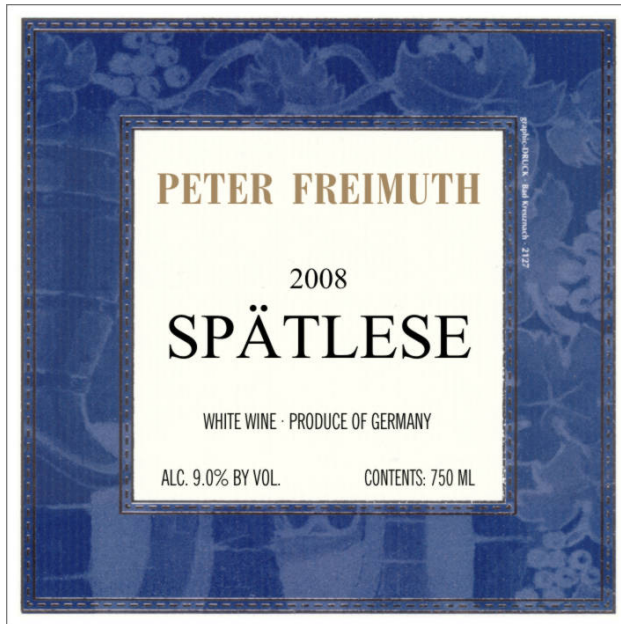




MILLER SQUARED INC.

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Wine Name: Peter Freimuth Spatlese

Appellation: Rheinhessen

Vintage: 2010

Bottle size: 750ml

Alcohol: 9% by VOL.

Case size: 12 bottles

Characteristics:

Heavenly scents of peach melba and grilled pineapple. The full, rich flavors of nectarine match surprisingly well to a delicate, smooth finish ending with notes of crème brulee. An ever-so light acidity and full body notes its refined Spatlese quality.

Food pairings:

Teriyaki chicken and rice, sole menuiere, cheese and asparagus soufflé, vanilla sorbet.

Description:

Travel to the Rheinhessen region of Germany and your first glimpse of the vineyards will have you gasping in amazement. You'll see miles of steep vineyard sites and corners of roadways and bike paths covered in vines. It truly is the pinnacle wine region of Germany! Bicycle tourists and wandering city dwellers flock to this region for its delicious fare and quenchable white wines. It's a fact, the region boasts the world's largest planted acreage of the ancient varietal, Silvaner, which is one of the grapes blended in our Peter Freimuth Spatlese. The other grape included is Riesling.

Often described as producing fragrant, medium-bodied wines with mild acidity, the Rheinhessen is known to make distinctive wines of great quality. That is exactly what *Spatlese* (pronounced: SHPATE-lay-zuh) means. German wine laws categorize the ripeness measured in the natural grape sugar upon harvest. The higher the ripeness (more extracted sugar) the higher in the pyramid it is classified. Spatlese literally means "late harvest". And the Peter Freimuth offers rich flavors and good concentration from its classification on the Oeschle scale. This scale is a very old tool named after Ferdinand Oechsle used by German vintners to measure the grape ripeness.

Evoking great class and elegance with depth and complexity, enjoy with all kinds of food choices. Mexican, Sushi or Thai are a great combo. And impress your friends as you pour them a glass with your knowledge of the German ripeness scale!