



Variety:	Pinot Noir
Vineyard(s) /Appellation:	Nimburg-Bottinger, Steingrube, Baden, Germany
Soil / aspect / slope:	Calcareous clay and loess soil / South-West
Harvest Date:	October 15 <sup>th</sup> through 20th 2002
Wine Maker:	Joachim Heger
Vinification:	Fermented in temp-controlled stainless steel at 18 Celsius
Analysis:	Alc: 10.5%    Acidity: 8.3 g/l    Residual Sugar: 31.5 g/l
Winemakers notes:	The rose is made by bleeding some of the juice off the skins before they acquire too much color.
Suggested retail price:	\$20.99
Number of cases produced:	200

IMPORTED BY AVATAR WINE MARKETING

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