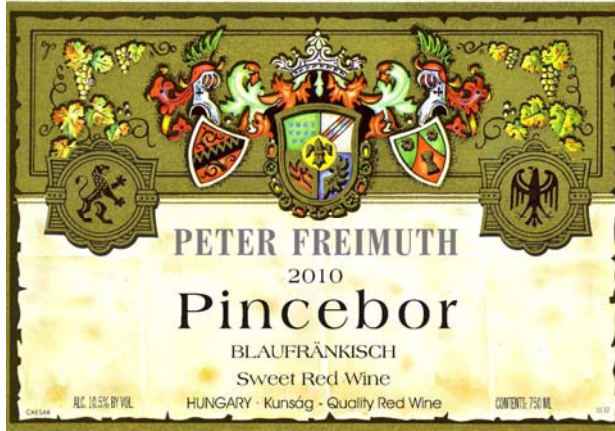




MILLER SQUARED INC.

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Wine name: Peter Freimuth Pincebor Blaufränkisch
Appellation: Kunsági, Hungary
Vintage: 2010

Bottle size: 750ml
Alcohol: 10.5% by VOL.
Case size: 12 bottle pack

Characteristics:
Light to medium-body with cherry and ripe fig aromas. Hearty sweet wine flavors round out velvety palate with supple tannins.

Food pairing:

This soft, delicate red pairs up well to grilled tender meats such as spareribs, beef brisket or even a beef stew. For lighter fare, tapas menus such as a mozzarella and marinara or bacon wrapped dates also are a staple feature to this crowd pleasing red wine. You can serve slightly chilled or at room temperature.

Description:

Blaufränkisch is a deep blue grape which is grown mostly over the expanse of Germany and Eastern Europe. It is also a bit of a rogue grape across the world known for its many names such as "Lemberger" in Germany, "Frankovka" in Slovakia, and "Kekfrankos" in Hungary. A few inspired winemakers have also brought the grape to the state of Washington where it is bottled under "Lemberger". The grape flourishes in continental climate where hot summers and long, sunny autumn days offer ideal conditions for the buds to flower and ripen into the blue/purple bunches while on the vine. Our Pincebor Blaufränkisch hails from the Kunsági area of Hungary, found on the Alföld (great Hungarian plain) with its sun-drenched soils, the perfect vineyard area for this sweet, quaffable red wine.

Some critics agree that Blaufränkisch shares similar tasting notes to that of the regal French varietal, Gamay (think Beaujolais) with which it has sometimes been confused. Both grapes craft a light to medium body wine of complex, slightly-ageable qualities.