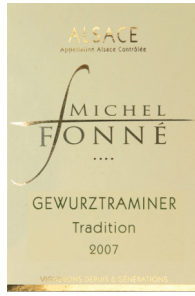
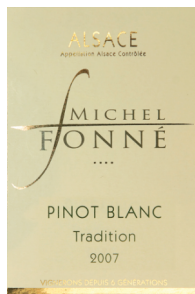


2007 Michel Fonne Gewurztraminer PLCB# 12565



Full-bodied and well-structured, probably the best-known Alsace variety. This wine develops a rich aroma of flowers, spices (gewurz = spicy), and exotic fruits. Powerful, seductive and slightly sweet, this wine is perfect as an aperitif and pairs extremely well with all types of Asian and Indian cuisine, as well as with strong cheeses and desserts.

2008 Michel Fonne Pinot Blanc PLCB# 12560



Well-rounded yet delicate, combining freshness and softness, the Pinot Blanc represents the happy medium in the range of Alsace wines- not bone dry, yet not overly sweet. A wonderfully food friendly wine that pairs well with seafood pasta dishes, grilled light flesh fish, white meats, and light, delicate sauces.