



Vintage: 2012
Estate: Schnaitmann
Region: Württemberg
Name: Evoé!
Grapes: 50% Pinot Noir, 35% Pinot Meunier, and a
10% saignée of Lemberger, Cab Franc and 5% Trollinger
Ripeness: QbA
Style: Dry
Residual Sugar 7.0 g/l
Alcohol 11.0 %
Soil Type: Red Marl, Gypsum, Decomposed Sandstone
Production Level: 1625 cases
Closure: Stelvin
UPC: 7 67946 80202 9

Estate: We first took note of Rainer Schnaitmann when he took first place for 2 consecutive years, winning the European Pinot Cup. This is a feat not yet duplicated to this day. Rainer's wines are crystalline pure, refined, and reflective of their terroir. They offer great balance and will age for decades.

Tasting Note: The Evoé flows with pomegranate red and orange shadings into the glass. Aromas of dark berries, cinnamon, carnations, Mediterranean herbs and walnuts on the nose which carry over to the palate with soft ,ripe tannins and acids that are folded nicely into the body of the wine, which concludes with a long and spicy finish.

Food Affinity: This is not just a light wine to be consumed on the terrace but a wine that stands up to a lot of fish and substantial meat dishes.

