

# LINGENFELDER



The Lingenfelder family has been making wine in the Pfalz region of Germany since 1520. As a 13th generation winemaker, I'm proud of our family's winemaking heritage, and with every bottle of wine we produce we strive to uphold this proud tradition. Our estate is located in the Rhine river valley, amongst rolling hills just east of the Haardt mountain range. Within this protected, cool-climate environment, our grapes are able to mature slowly until they reach their peak ripeness level and are carefully harvested to become Lingenfelder wine.

## lingenfelder vineyard creatures “pure vineyard flavour”

Our Vineyard Creatures are a series of wines that focus on the clear, crisp, vibrant flavours of the vineyard. This means that the wines are not masked with oak or other “non-vineyard” flavours, so the natural, individual flavour of each grape variety can shine through. When you taste these wines you will experience the “pure vineyard flavour” of traditional German grape varieties grown on some of the best sites in Germany.

We have taken every effort to make the Vineyard Creature wines more accessible - from the removal of all the complicated German wine-speak on the label to the hip new screw-cap closures that make opening and resealing the bottle a breeze - so that you can relax and spend your time enjoying the wine in the bottle. Have some fun with these wines, and send me a note to tell me what you think of them. Also, if you have any questions about the Vineyard Creatures or just want to send us a picture of your tasting party, feel free to visit our website at [www.lingenfelder.com](http://www.lingenfelder.com) or e-mail us at [wine@lingenfelder.com](mailto:wine@lingenfelder.com). Thanks for trying our wine and we hope you enjoy your introduction to the world of “pure vineyard flavour”.

Rainer



# Let's Have A Tasting Party!

You have already demonstrated your great intelligence and taste (you chose the Vineyard Creatures, after all), so why not invite over some friends, spread out some food on the table and live the good life by hosting a wine tasting party!

You have almost everything you need, and since the Vineyard Creatures are all about the fun, relaxed, enjoyment of wine, we have put together a checklist to help you prepare. (Not to suggest that someone of such intelligence and great taste needs any help, of course...)

## Things to Do Before the Party

### 1) Chill the Wine

The wines should be slightly chilled but not freezing cold. If the Vineyard Creatures are served too cold, their pure fruit flavours will be masked.



*Expert Tip:* Red wine is usually served at room temperature, but have you ever dared to chill a red wine? Our fox-label Dornfelder is wonderfully crisp and fresh and shows its ripe, berry fruit flavour when you serve it slightly chilled.

### 2) Prepare Some Food

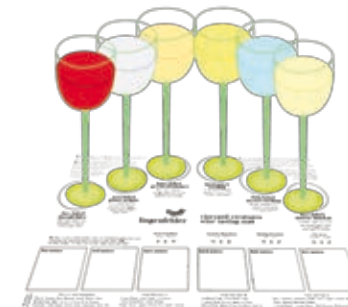
As food-friendly wines, the Vineyard Creatures are happiest when paired with food, and what better time than at a tasting party to try different food and wine combinations? Feel free to experiment - the Vineyard Creatures are all very different and you'll find a match for almost any type of food.



*Time Saving Tip:* German wine is the perfect match for Asian cuisine. Order in some Japanese sushi, Chinese dim sum or spicy Thai appetizers from your favourite restaurant and sit back and relax.

### 3) Glasses and Tasting Mats

Everyone at your party will need six glasses and a copy of this tasting mat. You can download extra copies of the tasting mat at [www.lingenfelder.com](http://www.lingenfelder.com). Proper wine glasses with a stem are highly recommended, as the shape and feel of a wine glass enhances the tasting experience.



*Convenience Tip:* Have your guests bring their own glasses. Since you will be busy providing the wines and food, you won't have to worry about organizing larger quantities of glasses. Besides, enjoying wine and food in the company of friends is a much more enjoyable activity than washing dishes!