
Flying Ace Mosel, Germany

Approachable, Fun, Authentic!

Flying Ace was created to tap into a growing segment of American consumers who are discovering high quality German Rieslings for the first time. Too many German wines have stogy, hard-to-pronounce, somewhat intimidating labels, which retail wine shelves, as well as the all-simple, fun, but iconic Flying Ace label non-intimidating fashion.

More than just the label, Flying Ace stands out from the cadre of cheap, overly sweet white wine brands from Germany because of its superior quality, at very competitive prices! At \$9.99 to \$11.99 SRP, no other Riesling brand can offer 100% Riesling, complex layers of fruit and acidity. The correct in their sweetness, and in their maintain terrific balance at all levels, without a cloyingly sugar-sweet profile, competitors...many of which are only



subsequently get passed up on crowded important restaurant wine lists. The symbolizes a higher level of Riesling, in a

out from the cadre of cheap, overly sweet of its superior quality, at very competitive Riesling brand can offer 100% Riesling, complex layers of fruit and acidity. The correct in their sweetness, and in their maintain terrific balance at all levels, like so many of the mass-produced Riesling blends, at best.

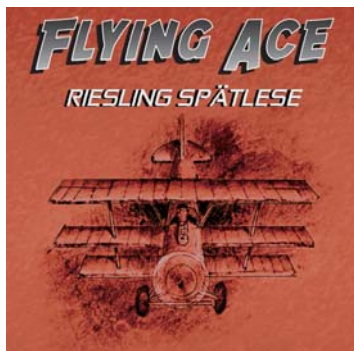
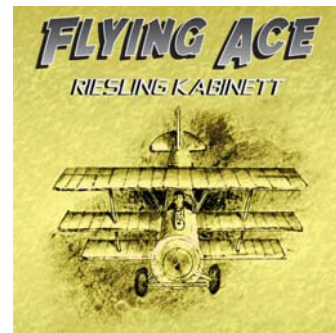


Riesling 2009

The Riesling 2009 is in the medium-dry range. On the nose, fresh citrus and ripe peach aromas. On the palate, golden delicious apples, ripe peaches and tangerine combine with a crisp finish to balance out the fruit. Pair with poultry dishes, salads and Asian cuisine. **The 2008 vintage received the Silver Medal in the San Francisco International Wine Competition.**

Flying Ace Riesling Kabinett 2009

The Kabinett style of Riesling is what made the Mosel famous. A classic style Kabinett should have juicy fruit flavors, light in body and alcohol, and a crisp, clean finish. Flying Ace Kabinett embodies all of these characteristics and it is a single-vineyard, value priced Riesling. Pair with light seafood dishes, salads and sushi.



Flying Ace Riesling Spätlese 2009

The Spätlese is a cornucopia of orchard fruits; ripe apples, apricot, peach and pear. Rich and viscous in its fruit profile with well integrated acidity which allows the wine to finish cleanly, leaving the palate devoid of a sweet aftertaste. This is a single-vineyard Mosel Spätlese, value priced for everyday drinking. Pair with pork, turkey, spicy Thai and Indian cuisine.
