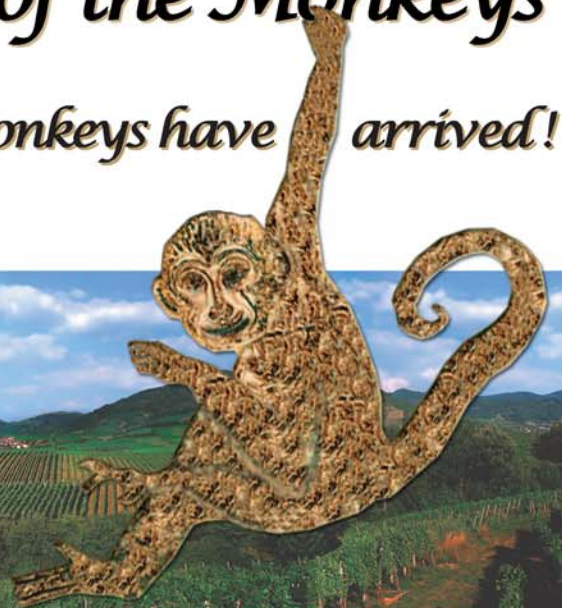


Affentaler - Valley of the Monkeys

The Monkeys have arrived!



Have your customers bring a Monkey to the party!

Today's hottest grape varieties are now available in the award winning "Monkey Bottle".

*Affentaler
Riesling - Dry*

*Affentaler
Pinot Noir - Rosé*

*Affentaler
Riesling*

*Affentaler
Pinot Noir - Spätburgunder*

Are you ready for some Monkey business?

In the vineyards surrounding the picturesque town of Affental - Valley of the Monkeys - in the sunny foothills of the world famous Black Forest, grow some of Germany's finest wine.

HISTORY

The picturesque town of Affental (Valley of the Monkeys) located in the foothills of the famous Black Forest produces some of Germany's finest wines. The Riesling and Spätburgunder (Pinot Noir) grapes, especially, flourish in the heat-absorbing soil of these sunny vineyards.

The new state of the art Affentaler winery shown below, situated at the crossroads of romantic vineyards and some of Germany's major highways has been constantly modernized and updated. Today, state of the art technology combined with old wine-making traditions consistently guarantee products of the highest quality.

AFFENTALER PINOT NOIR - SPÄTBURGUNDER

Spätburgunder (Pinot Noir) is the most noble of Germany's red grapes. A favorite among wine drinkers, with its velvety bouquet and sparkling ruby red color, the wine is best enjoyed on its own and makes an ideal companion to salmon, red meats and pasta dishes. Its robust character also stands up well to Oriental food.



AFFENTALER PINOT NOIR - ROSÉ

This exceptional wine is produced from the red skinned Pinot Noir - Spätburgunder grapes. However, after crushing the skins, they're only allowed to remain in contact with the grape juice for a period of 2 or 3 days. This avoids the transfer of larger amounts of the strongly flavored tannins and other compounds during fermentation, leaving the final product rosé with taste attributes closer to a white wine and not red. Rosé is a perfect summer wine and a great entertainer appealing to white and red lovers alike.

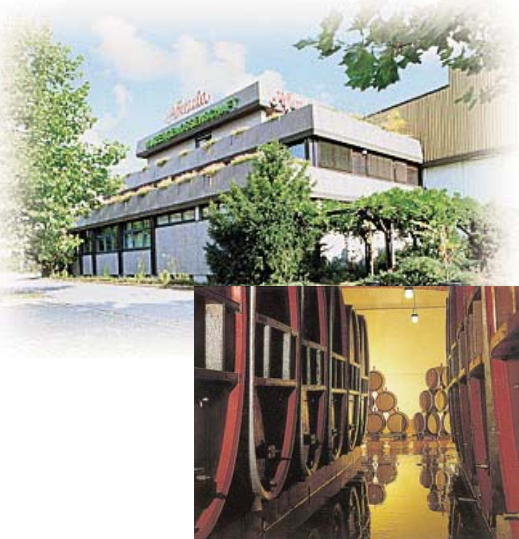
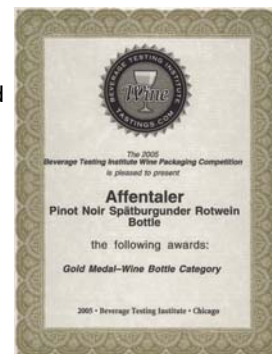


PRESS RELEASE

Affentaler received the Gold Medal in the "2005 Wine Packaging Competition" of the prestigious Beverage Test Institute (BTI) in Chicago for the Spätburgunder Pinot Noir. The Affentaler (Valley of the Monkeys) package had now just recently been tastefully upgraded. Distribution has increased substantially in 2007 and the product is now available in 30 markets.

In addition to the Pinot Noir, a delightful Baden Riesling, Baden Dry Riesling, and Pinot Noir Rosé are all available in the award winning Monkey bottle.

The wines from the "Valley of the Monkeys" also make an attractive and prestigious gift.



SELLING POINTS

- Featuring some of today's hottest grape varieties
 - Riesling
 - Spätburgunder (Pinot Noir)
- High quality premium wines fitting modern lifestyles for food and entertainment
- Attractive, exciting packaging - fine wine bottled in the traditional and unique monkey-bottle
- Easily recognizable through strong product branding
- Attractive point of sale material
- Affentaler received Gold Medal "2005 Wine Packaging Competition" of the prestigious Beverage Test Institute

AFFENTALER RIESLING

Riesling, with no doubt Germany's most famous grape, flourishes well in the sunny foothills of Germany's Black Forest. The soil and micro-climate produce a delicate and elegant wine with great harmony. Affentaler Riesling is ideal with seafood, shellfish, a variety of salads, poultry and light meats such as veal and pork.



AFFENTALER DRY RIESLING

For the dry wine lover "The Blue Monkey", another exceptional riesling but with a distinct crisp dryness due to a rather low residual sugar content. Like most rieslings, this wine, while on the dry side, is still most enjoyable by itself and is an ideal feature in more premium by the glass programs. Affentaler "Blue" also matches well with seafood and white light meats.

