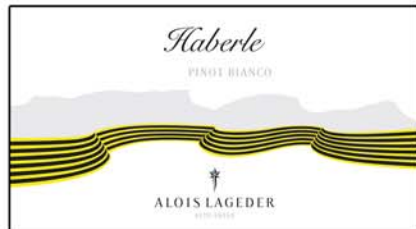


Alois Lageder Haberle Pinot Bianco



From limestone soils at 1,700 feet, the Haberle Pinot Bianco delivers layers of apples and peaches, with a touch of spice on the nose. A most unique expression of Pinot Bianco, the wine pairs exceptionally well with seafood, vegetables and poultry.



Family Owned, Estate Bottled Wines

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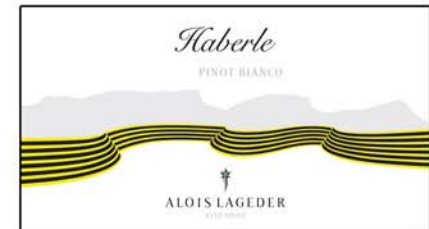


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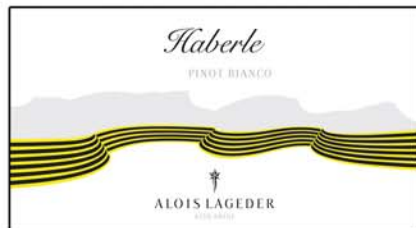


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