



Pinot Noir at Villa Wolf



Owner Ernst Loosen

VILLA WOLF 2017 Pinot Noir



THE VILLA WOLF WINERY

Founded in 1756, the J.L. Wolf estate (now called Villa Wolf) was a successful and highly regarded winery for more than two centuries. Ernst Loosen, owner of the Dr. Loosen estate, took over the winery in 1996, launching a dramatic revival of the estate's quality and reputation. The Villa Wolf varietal line-up features exceptionally affordable, classic Pfalz wines made from traditional grape varieties.

THE PFALZ REGION

The Pfalz (aka 'Palatinate') region is in the Rhine river valley in southwest Germany, directly north of France's Alsace region. The low-lying Haardt mountains protect the area from cold, wet Atlantic weather, making it one of the warmer and drier areas of Germany. The predominant soil type in this area is well-drained, weathered sandstone. It produces wines with a fruit-driven purity and a stony structure.

VILLA WOLF PINOT NOIR

Pinot Noir has a long tradition in the Pfalz region, where it is known as *Spätburgunder*. Villa Wolf Pinot Noir is warm and medium-bodied, with a firm acid structure. Its bright black-cherry fruit is juicy, ripe, and forward, with a spicy midpalate. A minimum of twelve months of aging in French oak barriques gives the wine a smoky depth and a nice touch of earthy tannins. It's an excellent, approachable red wine for everyday dining.

THE 2017 VINTAGE

A very warm spring kicked off an early growing season in the Pfalz. It was slowed by a bout of frost in April that inhibited shoot growth and made training the vines very difficult. A warm, wet summer promoted rapid fruit development, but also botrytis. Through extensive vineyard work, however, our team was able to harvest a clean, healthy crop in September. In spite of the challenges, the wines have excellent ripeness and bright, refreshing acidity.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Appellation: Pfalz, Germany

Soil Type: Sandy loam

Viticulture: Sustainable, according to strict German environmental regulations.

Harvest Method: Selective hand picking. Harvested at optimal ripeness for a pure, clean style. No overripe fruit is allowed.

- **Vinification:** 100% de-stemmed. Cold maceration before fermentation. Cool fermentation (18–20°C) in stainless steel. Half of the cuvée is matured for 15-18 months in barriques (30% new) to add depth and complexity; half in stainless steel to preserve freshness.

- **Alcohol:** 12.5%

- **UPC:** 183103000310