



Pfalz region vineyards



Winemakers Patrick Möllendorf and Sumi Gebauer

## VILLA WOLF 2016 Pinot Gris



### VILLA WOLF VARIETAL WINES

The Villa Wolf varietal line-up includes exceptionally affordable, classic Pfalz wines made from traditional varieties. These value-priced wines combine Villa Wolf estate-grown fruit with grapes from contracted growers.

### 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. Wine grapes do quite well here where it is possible to achieve full ripeness in every vintage. The predominant soil type in this area is well-drained, weathered sandstone. It produces wines with a fruit-driven purity and a stony structure.

### ABOUT THE WINEMAKERS

Patrick Mollendorf and Sumi Gebauer met while working in the cellar at Dr. Loosen. Together they now manage the entire winemaking process at Villa Wolf, from vine to cellar. They share Ernst Loosen's philosophy that great wines are created on the vine, so they employ organic growing practices to foster a balanced environment in the vineyards.

### THE 2016 VINTAGE

It was a challenging but ultimately rewarding vintage. The 2016 Pinot Gris shows the effect of the cool, wet spring and early summer with its fresh acidity and gently crackling finish. Warm weather in August and September brought excellent depth to the fruity aroma, along with a lush and full texture on the palate.

### TECHNICAL INFO

- Harvested at optimal ripeness for a bright, fresh style.
- No overripe or botrytis-affected fruit is allowed.
- Fruit processed as quickly as possible to preserve freshness.
- Fermentation in a combination of stainless steel, large neutral oak casks and concrete tanks. Blended before bottling.
- Malolactic fermentation is avoided in order to maintain lively acidity.
- Light filtration before bottling. No other filtering or fining.
- **Alcohol:** 12.5%
- **UPC:** 183103000167