



Pfalz region Vineyards



Winemakers Patrick Möllendorf and Sumi Gebauer

## VILLA WOLF 2016 Pinot Noir Rosé

### 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.

### VILLA WOLF ROSÉ

The Villa Wolf Pinot Noir Rosé is made with fruit from vineyards farmed expressly for the purpose of producing a rosé. Only perfectly ripe, healthy grapes are selected. Upon harvest the fruit is given a brief maceration (four to six hours) to extract a lovely salmon color from the Pinot Noir grapes. The resulting wine is light and refreshing, with deliciously bright fruit flavors and a clean, zippy finish.

### THE 2016 VINTAGE

A challenging but ultimately rewarding vintage. The 2016 Villa Wolf Pinot Noir Rosé reflects the cool, wet spring and early summer with its elegant and fresh acidity. But it is also enhanced by a wonderfully developed fruitiness and strawberry aroma that were brought on by the much needed warm weather in August and September. It has excellent balance and drinkability, which make it a real crowd pleaser.

### 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
- Brief maceration (6–8 hours) to extract the delicate color
- Fermentation and maturation in stainless steel tanks
- No malolactic fermentation
- Light filtration before bottling. No other filtering or fining
- **Alcohol:** 11.5%
- **Residual sweetness:** 10.3 grams/liter
- **Total acidity:** 7.3 grams/liter
- **UPC:** 183103000174

