

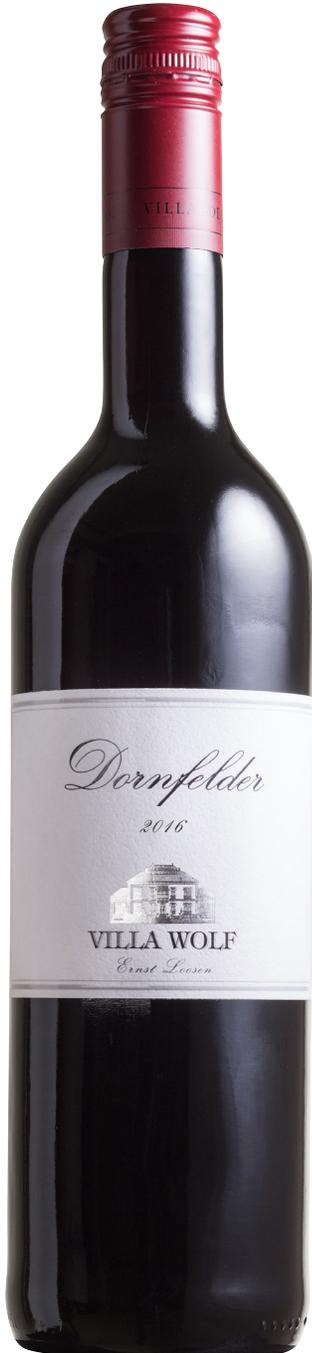


Pfalz region vineyard



Winemakers Patrick Möllendorf and Sumi Gebauer

VILLA WOLF 2016 Dornfelder



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 throughout the region.

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 sustainable practices to foster a balanced environment in the vineyards.

VILLA WOLF DORNFELDER

Dornfelder is an extremely successful German hybrid that is based on four classic varieties: Lemberger (Blaufränkisch), Portugieser, Frühburgunder and Trollinger. It produces fruity, medium-bodied wines with deep color and good acidity. Its slightly floral aroma, with flavors of plums and cherries, is balanced by velvety tannins. It has an intense color and pairs well with a wide variety of foods.

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, juicy style.
- Fruit processed as quickly as possible to preserve freshness.
- Fermented and matured in stainless steel.

Alcohol: 12.5%

Residual Sweetness: 6.1 grams/liter

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