



Black basalt stones from Pechstein



Winemakers Patrick Möllendorf and Sumi Gebauer

## VILLA WOLF 2016 Forster Pechstein Riesling



### VILLA WOLF ESTATE WINES

Villa Wolf estate-grown Rieslings are made from single-vineyard sites in Wachenheim and Forst. They are produced in the traditional dry (Troocken) style of the Pfalz, and only one wine is made from each estate vineyard.

### ABOUT THE WINEMAKERS

Patrick and Sumi 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.

### THE VINEYARDS OF FORST

The villages of Forst and Wachenheim lie at the center of the esteemed "Mittelhaardt" area of the Pfalz, which historically has been the source of the region's finest wines. Forster Pechstein (PESH-stine) is one of the finest vineyards in the Pfalz and has been regarded as a grand cru site for centuries. The name (literally, "tar stone") refers to the black basalt stones in the soil, which give the wines a strong mineral backbone.

### 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

**Grape Variety:** 100% Riesling

**Vineyard Source:** Forster Pechstein (grand cru vineyard)

**Soil Type:** Weathered sandstone loam and black basalt

**Vinification:** Fermented with native yeast in stainless steel.

Matured on the full lees for 12 months before bottling.

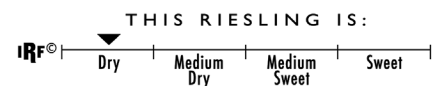
Light filtration before bottling. No other filtering or fining

**Alcohol:** 12.5%

**Residual Sweetness:** 7.0 grams/liter

**Total Acidity:** 6.9 grams/liter

**UPC:** 183103000518



### FROM THE PRESS

[92] *Stuart Pigott (JamesSuckling.com)*

"Still yeasty and a bit cloudy, this is quite a concentrated wine with pronounced lime-marmalade note and a long, elegant finish." *November 2017*