



Black basalt stones from Pechstein



Winemakers Patrick Möllendorf and Sumi Gebauer

## VILLA WOLF 2015 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 (Trocken) 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 2015 VINTAGE

After a dry winter and a very hot summer, the vines had been a bit stressed, but in a positive way, producing grapes that were small and very aromatic. We harvested perfectly ripe grapes in a record-breaking pace, finishing at the end of September.

### 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

