



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.

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

FROM THE PRESS

[89] *Wine Enthusiast* — BEST BUY

“While dry in style and subtle on the nose, this fruity fresh rosé offers loads of concentrated raspberry, melon and peach flavors. Light on its feet and imminently quaffable, it’s an irresistible warm-weather sip at an approachable price.” *October 2017*

