



The Villa Wolf winery



Pfalz region Vineyards



Winemakers Patrick Möllendorf and Sumi Gebauer

## VILLA WOLF 2017 Pinot Noir Rosé

### VILLA WOLF VARIETAL WINES

The Villa Wolf varietal line-up includes exceptionally affordable, classic Pfalz wines made from traditional grape 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.

### VILLA WOLF ROSÉ

The Villa Wolf Pinot Noir Rosé is made with fruit from vineyards farmed expressly for the purpose of producing a true rosé (called *Weissherbst* in German). 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. There is no *saignée* or coloring with red wine. The resulting wine is light and refreshing, with deliciously bright fruit flavors and a clean, zippy finish.

### THE 2017 VINTAGE

A very warm spring kicked off an early growing season in the Pfalz. It was slowed by a bout of frost in April that inhibited shoot growth and made training the vines very difficult. A warm, wet summer promoted rapid fruit development, but also botrytis. Through extensive vineyard work, however, our team was able to harvest a clean, healthy crop in September. In spite of the challenges, the wines have excellent ripeness and bright, refreshing acidity.

### TECHNICAL INFO

- Harvested at optimal ripeness for a bright, fresh style. No overripe or botrytis-affected fruit is allowed.
- True rosé, with a brief maceration 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:** 10.5 grams/liter
- **Total acidity:** 7.4 grams/liter
- **UPC:** 183103000174

