



Pfalz region vineyards



Winemaker Sumi Gebauer

VILLA WOLF 2017 Pinot Gris



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 PINOT GRIS

The Pinot Gris variety was first identified in the Pfalz region, and Germany is second only to Italy in acres planted. Villa Wolf Pinot Gris is made in a full-bodied, dry style with fresh, unoaked fruit and a crisp texture. It is an excellent partner for salmon, chicken or pork.

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

Grape Variety: Pinot Gris

Appellation: Pfalz, Germany

Viticulture: Sustainable, according to strict German environmental regulations.

Harvest Method: Selective hand picking. Harvested at optimal ripeness for a bright, fresh style. No overripe or botrytis-affected fruit is allowed.

Vinification: Fermentation in a combination of stainless steel, large neutral oak casks and concrete tanks. Blended before bottling. Malolactic fermentation is avoided in order to maintain lively acidity. Light filtration before bottling. No other filtering or fining.

Alcohol: 12.5%

Residual Sweetness: 8.1 grams/liter

Total Acidity: 6.4 grams/liter

UPC: 183103000167