



Pinot Noir at Villa Wolf



Winemaker Sumi Gebauer

VILLA WOLF 2016 Pinot Noir



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 NOIR

Pinot Noir has a long tradition in the Pfalz region, where it is known as *Spätburgunder*. Villa Wolf Pinot Noir is warm and medium-bodied, with a firm acid structure. Its bright black-cherry fruit is juicy, ripe, and forward, with a spicy midpalate. A minimum of twelve months of aging in French oak barriques gives the wine a smoky depth and a nice touch of earthy tannins. It's an excellent, approachable red wine for everyday dining.

THE 2016 VINTAGE

2016 was a challenging but ultimately rewarding vintage. The wines show the effects of the cool, wet spring and early summer with their fresh acidity and bright fruit. 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% Pinot Noir

Appellation: Pfalz, Germany

Soil Type: Sandy loam

Viticulture: Sustainable, according to strict German environmental regulations.

Harvest Method: Selective hand picking. Harvested at optimal ripeness for a pure, clean style. No overripe fruit is allowed.

- **Vinification:** 100% de-stemmed. Cold maceration before fermentation. Cool fermentation (18–20°C) in stainless steel. Half of the cuvée is matured for 15-18 months in barriques (30% new) to add depth and complexity; half in stainless steel to preserve freshness.

• **Alcohol:** 12.5%

• **UPC:** 183103000310