



VILLA WOLF 2021 Pinot Blanc

A bright, medium-bodied, dry white wine with a bracing freshness and an enlivening crackle on the palate.

Pinot Blanc, a mutation of Pinot Gris and close relative of Pinot Noir, is known for its fruit purity and an enveloping, stony aroma. A vibrant and thirst-quenching white wine, the Villa Wolf Pinot Blanc gets its fresh and bright aromas from picking the fruit at the optimal ripeness. It is a medium-bodied dry wine, with density, mineral intensity, and just the right amount of acidity to give it great balance. It is light and fruity enough to enjoy on its own but also pairs well with food.

THE VILLA WOLF WINERY

Founded in 1756, the Villa Wolf winery was a successful and highly regarded wine estate for more than two centuries. Ernst Loosen, owner of Dr. Loosen, took over the winery in 1996, launching a dramatic revival of the estate's quality and reputation. The Villa Wolf varietal line-up features exceptionally affordable, classic Pfalz wines made from traditional grape varieties. The Pfalz (aka 'Palatinate') region is in the Rhine river valley in southwest Germany. Because it is one of the warmer and drier areas of cool-climate Germany, wine grapes do quite well here, where it is possible to achieve full ripeness in every vintage.

THE 2021 VINTAGE

After six consecutive hot and very dry years, the 2021 vintage was a welcome change. The year was rather cool and moist which presented unique challenges in the Pfalz. These weather conditions increased disease potential and made it hard for Pinot Noir and early ripening white wine varieties to ripen evenly. We also worried that the excess rain in the spring would negatively impact the flowering in June, but it took place with no issues thanks to the extensive canopy management work we had done in advance. The sun finally appeared when it really mattered — in September and October — and we were able to harvest perfectly ripe and healthy grapes. Our 2021 vintage wines exude a wonderful balance of ripe fruit aromas, excellent acidity, and elegant minerality. They already offer great enjoyment to drink now, but will also benefit greatly from cellaring.

TECHNICAL INFO

Appellation: Pfalz, Germany
Viticulture: Sustainable
Vinification: Fermentation and maturation in stainless steel tanks. No malolactic fermentation.
Alcohol: 12.5%
Residual Sweetness: 8.1 grams/liter
Total Acidity: 7.6 grams/liter
UPC: 810404020104

NUTRITION INFO

Calories: 110 per serving (5 oz.)
Carbohydrate & Sugar: 1.2 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan