



VILLA WOLF 2021 Pinot Noir Rosé

A perfectly balanced, food-friendly Rosé that displays the fruity delicacy of Pinot Noir on a fine mineral frame.

The Villa Wolf Pinot Noir Rosé is made with fruit from vineyards that are farmed expressly for the purpose of producing a true rosé (no *saignée* or coloring with red wine). Only perfectly ripe, healthy grapes are selected. Upon harvest the fruit is given a brief maceration (four to six hours) to extract a lovely pink color from the Pinot Noir grapes. The wine is delicate and refreshing, with deliciously bright fruit flavors and a clean, zippy finish.

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.

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.

TECHNICAL INFO

Appellation: Pfalz, Germany

Viticulture: Sustainable

Harvest: No over-ripe or botrytis-affected fruit

Vinification: Brief maceration to extract color. Fermentation in stainless steel. No malolactic. Light filtration before bottling. No fining.

Alcohol: 12.0%

Residual Sweetness: 10.8 grams/liter

Total Acidity: 8.0 grams/liter

UPC: 183103000174

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 1.6 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan