



Black basalt stones from Pechstein

Winemaker Sumi Gebauer

VILLA WOLF 2017 Forster Pechstein Riesling



VILLA WOLF ESTATE WINES

Villa Wolf estate-grown Rieslings are made from single-vineyard sites in Wachenheim and Forst. They are produced in the traditional dry (Troocken) style of the Pfalz, and only one wine is made from each estate vineyard.

ABOUT THE WINEMAKERS

Patrick and Sumi met while working in the cellar at Dr. Loosen. Together they now manage the entire winemaking process at Villa Wolf, from vine to cellar. They share Ernst Loosen's philosophy that great wines are created on the vine, so they employ sustainable practices to foster a balanced environment in the vineyards.

THE VINEYARDS OF FORST

The villages of Forst and Wachenheim lie at the center of the esteemed "Mittelhaardt" area of the Pfalz, which historically has been the source of the region's finest wines. Forster Pechstein (PESH-stine) is one of the finest vineyards in the Pfalz and has been regarded as a grand cru site for centuries. The name (literally, "tar stone") refers to the black basalt stones in the soil, which give the wines a strong mineral backbone.

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: 100% Riesling

Vineyard Source: Forster Pechstein (grand cru vineyard)

Soil Type: Weathered sandstone loam and black basalt

Vinification: Fermented with native yeast in stainless steel.

Matured on the full lees for 12 months before bottling.

Light filtration before bottling. No other filtering or fining

Alcohol: 12.5%

Residual Sweetness: 7.0 grams/liter

Total Acidity: 6.9 grams/liter

UPC: 183103000518

