



## VILLA WOLF 2020 Pinot Noir

**A deliciously affordable and approachable Pinot Noir that delivers true varietal character and pure Pinot pleasure.**

Pinot Noir has a long tradition in the Pfalz region, where it is known as Spätburgunder. The 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 and lingering finish. A minimum of twelve months of aging in used 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 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 2020 VINTAGE

Because of its very early start, the 2020 growing season caused some viticultural concerns from the very beginning. But thanks to the intuition and exertions of our very dedicated vineyard team, this year turned out to be extraordinary. To put it in perspective, Patrick Möllendorf, head winemaker at Villa Wolf, commented that 2020 "reminds me a lot of the harmonious 2012 vintage, which had conditions that were almost as ideal as this year and produced wines that now show enormous aging potential."



### TECHNICAL INFO

**Appellation:** Pfalz, Germany

**Viticulture:** Sustainable, according to strict German environmental regulations.

**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); half in stainless steel.

**Alcohol:** 13.0%

**Residual Sweetness:** 4.9 grams/liter

**Total Acidity:** 4.9 grams/liter

**UPC:** 183103000310

### NUTRITION INFO

**Calories:** 111 per serving (5 oz.)

**Carbohydrate & Sugar:** 0.7 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**