



## VILLA WOLF 2022 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 2022 VINTAGE

The Pfalz region experienced another very challenging viticultural thrill ride in 2022 because of extreme weather throughout the growing season. A cool spring was followed by a long, hot and dry summer, and then rain came at exactly the wrong time once harvest was underway. Thanks to the meticulous sorting required by the weather, the wines are fine, fruity and complex, with beautifully balanced acidity. As always, diligent efforts in the vineyards enabled us to make the most out of a challenging year.



#### 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:** 12.5%

**Residual Sweetness:** 3.4 grams/liter

**Total Acidity:** 4.5 grams/liter

**UPC:** 183103000310

#### NUTRITION INFO

**Calories:** 106 per serving (5 oz.)

**Carbohydrate & Sugar:** 0.6 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**