



VILLA WOLF 2023 Sauvignon Blanc

**A brilliantly pure, ripe and fruit-forward Sauvignon Blanc
with pristine structure and true varietal character.**

As with all of the Villa Wolf varietal wines, the Sauvignon Blanc is produced from fruit that has reached optimum ripeness, but is not over ripe. And only clean, healthy fruit (without botrytis) is allowed. The sandy loam soils of the Pfalz region produces fruit with excellent purity and varietal expression, resulting in wines that are fresh and juicy, with aromatic character and a crisp backbone of acidity.

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 2023 VINTAGE

The growing season in 2023 began on a positive note with ample rainfall leading to ideal soil moisture levels. However, from May to August, the Pfalz region experienced drought-like conditions similar to those of the 2018 and 2020 vintages. Despite this, the dry weather actually benefited the vines, leading to optimal flowering and bountiful fruit set. Heavy rainfall in late August prompted an expedited harvest, spanning a mere two-and-a-half weeks compared to the typical five-week time frame. While the 2023 vintage posed several demanding challenges, our team was up to the task and we had a very successful harvest.



TECHNICAL INFO

Appellation: Pfalz, Germany

Viticulture: Sustainable

Harvest Selection: No overripe or botrytis-affected fruit is allowed.

Vinification: Fermentation and maturation in stainless steel tanks. No malolactic fermentation. Light filtration before bottling.

Alcohol: 12%

Residual Sweetness: 11.7 grams/liter

Total Acidity: 6.3 grams/liter

UPC: 810404020432

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 1.7 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan