



## VILLA WOLF 2022 Pinot Blanc

**A bright, medium-bodied, dry white wine with a bracing freshness and an enlivening crackle on the palate.**

Pinot Blanc, a mutation of Pinot Gris and close relative of Pinot Noir, is known for its fruit purity and an enveloping, stony aroma. A vibrant and thirst-quenching white wine, the Villa Wolf Pinot Blanc gets its fresh and bright aromas from picking the fruit at the optimal ripeness. It is a medium-bodied dry wine, with density, mineral intensity, and just the right amount of acidity to give it great balance. It is light and fruity enough to enjoy on its own but also pairs well with food.

### 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 of a challenging year.

### **Wine Spectator – Savvy Shopper –**

*"Tangy and fresh, with eucalyptus and mint oil flavors infusing a core of green plum and melon."*

– June 2024



#### TECHNICAL INFO

**Appellation:** Pfalz, Germany

**Viticulture:** Sustainable

**Vinification:** Fermentation and maturation in stainless steel tanks. No malolactic fermentation.

**Alcohol:** 12.5%

**Residual Sweetness:** 8.6 grams/liter

**Total Acidity:** 6.3 grams/liter

**UPC:** 810404020104

#### NUTRITION INFO

**Calories:** 110 per serving (5 oz.)

**Carbohydrate & Sugar:** 1.3 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**