



VILLA WOLF 2021 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 2021 VINTAGE

After six consecutive hot and very dry years, the 2021 vintage was a welcome change. The year was rather cool and moist which presented unique challenges in the Pfalz. These weather conditions increased disease potential and made it hard for Pinot Noir and early ripening white wine varieties to ripen evenly. We also worried that the excess rain in the spring would negatively impact the flowering in June, but it took place with no issues thanks to the extensive canopy management work we had done in advance. The sun finally appeared when it really mattered — in September and October — and we were able to harvest perfectly ripe and healthy grapes. Our 2021 vintage wines exude a wonderful balance of ripe fruit aromas, excellent acidity, and elegant minerality. They already offer great enjoyment to drink now, but will also benefit greatly from cellaring.



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: 4.8 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