



## VILLA WOLF 2023 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 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

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

**Alcohol:** 12.0%

**Residual Sweetness:** 7.4 grams/liter

**Total Acidity:** 6.7 grams/liter

**UPC:** 810404020104

#### NUTRITION INFO

**Calories:** 105 per serving (5 oz.)

**Carbohydrate & Sugar:** 1.1 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**