



VILLA WOLF 2024 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 2024 VINTAGE

While the Pfalz region was spared the frost and hail that hit the northern growing regions, it still faced persistent rainfall and disease pressure throughout the growing season. Flowering was extended and uneven, complicating development and encouraging botrytis. Precise, diligent vineyard work was required to maintain vine healthy and fruit quality. Harvest was swift and selective, and yields were average with modest sugar levels. The resulting wines are fresh and fruit-driven, with a balanced, food-friendly structure and impressive purity. It's a vintage that delivers honest, regional-character and vitality.



TECHNICAL INFO

Appellation: Pfalz, Germany

Viticulture: Sustainable

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

Alcohol: 12.0%

Residual Sweetness: 8.7 grams/liter

Total Acidity: 7.1 grams/liter

UPC: 810404020104

NUTRITION INFO

Calories: 107 per serving (5 oz.)

Carbohydrate & Sugar: 1.3 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan