




# VILLA WOLF
## 2024 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 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, 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:** 13%

**Residual Sweetness:** 3.9 grams/liter

**Total Acidity:** 4.8 grams/liter

**UPC:** 183103000310

### NUTRITION INFO

**Calories:** 111 per serving (5 oz.)

**Carbohydrate & Sugar:** 0.6 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**