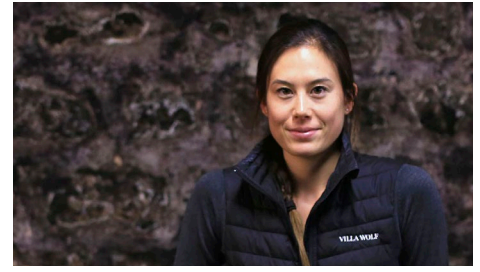




The Villa Wolf winery



Pfalz region Vineyards



Winemaker Sumi Gebauer

VILLA WOLF 2018 Pinot Noir Rosé

VILLA WOLF VARIETAL WINES

The Villa Wolf varietal line-up includes exceptionally affordable, classic Pfalz wines made from traditional grape varieties. These value-priced wines combine Villa Wolf estate-grown fruit with grapes from contracted growers throughout the region.

THE PFALZ REGION

The Pfalz (aka 'Palatinate') region is in the Rhine river valley in southwest Germany, directly north of France's Alsace region. The low-lying Haardt mountains protect the area from cold, wet Atlantic weather, making it one of the warmer and drier areas of Germany. Wine grapes do quite well here where it is possible to achieve full ripeness in every vintage. The predominant soil type in this area is well-drained, weathered sandstone. It produces wines with a fruit-driven purity and a stony structure.

VILLA WOLF ROSÉ

The Villa Wolf Pinot Noir Rosé is made with fruit from vineyards farmed expressly for the purpose of producing a true rosé (called *Weissherbst* in German). Only perfectly ripe, healthy grapes are selected. Upon harvest the fruit is given a brief maceration (four to six hours) to extract a lovely salmon color from the Pinot Noir grapes. There is no *saignée* or coloring with red wine. The resulting wine is light and refreshing, with deliciously bright fruit flavors and a clean, zippy finish.

THE 2018 VINTAGE

The growing season in the Pfalz started early and the summer was very hot and dry, which led to an early harvest. The yields were excellent compared to the small 2017 vintage, and we were very happy to have such healthy grapes and high quality. The 2018 harvest period was unproblematic and quite smooth. Because of the dry weather conditions and the healthy state of the grapes there was no need to rush, giving us time for careful selection and very gentle handling in the cellar.

TECHNICAL INFO

- **Appellation:** Pfalz, Germany
- **Harvest:** Harvested at optimal ripeness for a bright, fresh style. No overripe or botrytis-affected fruit is allowed.
- **Vinification:** True rosé, with a brief maceration to extract the delicate color; fermentation in stainless steel tanks; no malolactic fermentation.
- **Alcohol:** 11.5%
- **Residual sweetness:** 12.5 grams/liter
- **Total acidity:** 6.6 grams/liter
- **UPC:** 183103000174
- **SRP:** \$11.99

