



The Wine

Villa Wolf Pinot Noir is warm and medium-bodied, with a firm acid structure. Its dark cherry fruit is juicy, ripe and forward, with a spicy mid-palate. Minimum twelve months of barrique aging gives the wine a smoky depth and a nice touch of earthy tannins. This is a very grown-up Pinot Noir for the price and it is an ideal match for roasted lamb, smoked salmon and feathered game, like quail or pheasant.

Winery: Villa Wolf | Name: Pinot Noir

Quality level: QbA | Grape variety: Pinot Noir

Soil Type: Sandy soil and loam

Vinification: Cold mazeration, destemming, fermentation at 18-20°C, pressing, maturation in 50% in stainless steel for 12-15 months. 50% in used French barriques for 12-15 months

Villa Wolf

The goal at Villa Wolf is to produce wines that express the pure, authentic terroir of the Pfalz. Made in the classic style of the Pfalz, Villa Wolf wines are dry and full-bodied, with fully ripe fruit flavors and a characteristic stoniness in the aroma. To preserve the naturally high quality of the vineyards, we employ sustainable viticultural practices and emphasize gentle handling of the fruit through traditional, minimalist winemaking.

From the press / awards:

[89] *Wine Enthusiast*, 2016 vintage

Intensely ripe blackberry and plum flavors are crisply balanced in this concentrated juicy Pinot Noir. It's full bodied and approachably velvety, coated by smooth supple tannins. This is an easy-drinking but elegant wine to enjoy now-2025.

[89] *James Suckling*, 2015 vintage

Delicate and fragrant, this reminds me of a village wine from a cool corner of Burgundy, but is softer on the finish than they normally are this young. Drink now or in 2018. Screw cap closure.

[92] *Decanter*, 2012 vintage —High Street Choice—

The Pinot is aromatic, fresh and dainty, with delicate, pure cherry fruit shining through both on the nose and the palate, which is polished off by a charmingly breezy finish. March 2015 [Gold Award] International Pinot Challenge November 22, 2014