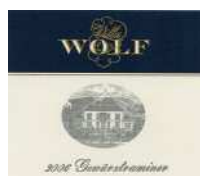


Tasting notes for the 2006 vintage (and other current releases)

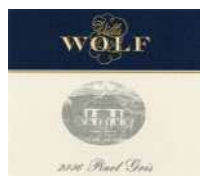
November, 2007

At J.L. Wolf, in the Pfalz region, the quality is excellent again in 2006. But the quantities are rather small due a devastating hail storm that hit the vineyards of Wachenheim and Forst during flowering. The vines recovered remarkably well, however, and produced a small amount of very fine, very concentrated fruit. While quantities of the single-vineyard, estate-grown J.L. Wolf Rieslings from 2006 are quite low, there is good supply of the range of Villa Wolf varietal wines. The Villa Wolf value line is made from contracted grapes with a focus on pure varietal and regional character. With 2006, we have added a very nice dry Silvaner, another of the authentic and very traditional grapes of the Pfalz.



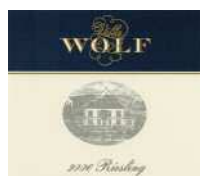
2006 Villa Wolf Gewürztraminer (11.0% alc.; \$12)

The lovely, floral Gewürz aroma is very true to the variety, with classic rose petal and litchi, without being heavy or over the top. It is clean, crisp and elegantly poised, with a delightfully delicate crackle on the palate. The mouth-filling mid-palate fades gently to a zippy, fresh finish.



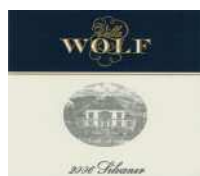
2006 Villa Wolf Pinot Gris (12.0% alc.; \$12)

This has a full, ripe Pinot Gris spiciness in the nose, with a lovely lemon lift. It is medium weight, but with a full, stony impact on the palate, where it is long and satisfying with good acid structure. Very solidly built, with nice balance and a nimble, refreshing finish. No malolactic fermentation is allowed, so the wine retains a bright, crisp citrus acidity.



2006 Villa Wolf Riesling (11.0% alc.; \$12)

This has a full nose of fruit, featuring rounded peach and apricot. There's also a stony purity that's characteristic of Riesling from the Pfalz, and it carries through on the palate. Excellent richness and solid structure make this full and surprisingly powerful. It has good length, with a crisp, dry finish.



2006 Villa Wolf Silvaner (12.0% alc.; \$12)

Silvaner is the newest addition to the Villa Wolf line of varietal wines. The variety has softer acidity than Riesling, so it works well as a dry wine. This has a vibrant, edgy aroma of stone, spice and citrus, with a round full minerality on the palate. It's full and rich, with a smoky depth and a dense but lively texture. An excellent wine for classic pork dishes.



2006 Villa Wolf Rosé de Pinot Noir (10.5% alc.; \$12)

A true rosé, this has a lovely, pale salmon color, with bright strawberry and plum in the aroma. The fruit is very forward, but has a delicate gentleness that keeps the wine in balance. It is off-dry, so you get a juicy blast of fruit on the palate, with good persistence on the finish. There is a gentle firmness in the center of this wine that focuses its softer edges.

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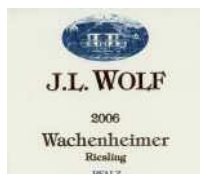
Tasting notes for the 2006 vintage (and other releases) from J.L. Wolf

— page 2 —



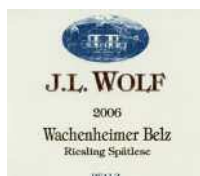
2006 Villa Wolf Pinot Noir (12.5% alc.; \$15)

A very elegant Pinot Noir, this has a light brick color and a very fruity aroma of dark cherries and berries, enhanced by a nice touch of smokiness. It is juicy and ripe on the palate, with a silky texture and nice depth. There is a firm tannin core that is surrounded by soft, juicy fruit. Not too heavy, it's a very nice pinot for every day at the dinner table.



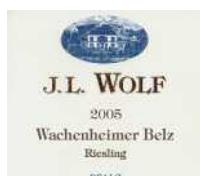
2006 J.L. Wolf Riesling Wachenheimer (11.0% alc.; \$16)

This has a bright, stony fruit aroma that is drenched in peach and apricot. It is medium-weight, but the apricot richness has a massive impact and a palate-coating texture. The fruit has good persistence and leads to a moderately long, drying finish. A very impressive wine from the "village" quality Wachenheimer vineyard.



2006 J.L. Wolf Riesling Wachenheimer Belz (11.5% alc.; \$24)

Wachenheimer Belz is a second-growth (aka "premier cru") site that is unique for the shell limestone in the soil. It's also a monopole vineyard for J.L. Wolf. The 2006 has a deeply fruity aroma of peach and apricot, with a tautly focused center. It is crisp and juicy on the palate, with a lively, juicy finish. A delightfully fetching wine that only needs a bit more time to knit itself together.



2005 J.L. Wolf Riesling Wachenheimer Belz (11.0% alc.; \$24)

Because the wines from this vineyard need a couple of years in the bottle to develop, the 2005 is now the current release. It has an enveloping aroma that is very expressive of the deep, stony minerality of the Belz vineyard. It has excellent richness on the palate, with good length and a very engaging combination of earthiness and candied citrus peel.



2004 J.L. Wolf Riesling Wachenheimer Belz (11.0% alc.; \$24)

The 2004 Belz shows the quality of this vineyard at the pinnacle of its development. The minerality of the soil is expressed quite forcefully with a characteristically earthy, oyster shell aroma combined with complex layers of berry, pear and peach fruit. A glorious, pear-shaped attack fills the mouth, expands on the mid-palate and lingers long. It is rounded and full, with clean, ripe acidity defining the edges. Its great power is beautifully framed by a finely wrought mineral structure. A small amount of this vintage is still available.



2004 J.L. Wolf Riesling Pechstein (11.5% alc.; \$32)

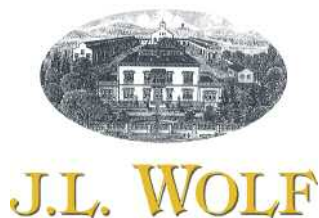
Pechstein is a first-growth ("grand cru") vineyard in the village of Forst. An abundance of black basalt stones in the vineyard produces the finest minerality of all the J.L. Wolf wines. The 2004 is the current release for Pechstein, which needs even longer than the Belz to develop in the bottle. This has a focused, muscular structure, with a pungent, sappy mineral aroma layered with quince and pear fruit. It is luscious and lip-smacking on the palate, with excellent density and a taut acid structure. Stone and citrus aromas linger in the long, dry finish.

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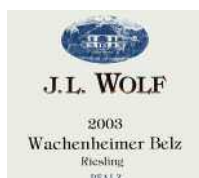
Tasting notes for a few special releases

November, 2007



2003 J.L. Wolf Riesling Leinhöhle (12.0% alc.; \$24)

Another first-growth vineyard, Leinhöhle is a top site in the village of Deidesheim. The 2003 has a bright, high-toned aroma of citrus and stone, with an interesting herbal note in the middle. The few years of maturity have made it a very harmonious wine, with a finely structured palate that has a sappy depth around a focused core of fruit and minerality. The delicately creamy mid-palate adds dimension and sets the stage for a long, clean, firmly gripping finish. A charming, elegant and very satisfying wine.



2003 J.L. Wolf Riesling Wachenheimer Belz (10.0% alc.; \$16)

This is showing lovely orange and lemon fruit in the aroma, along with a delicate touch of matured Riesling minerality. It is ripe and fruity on the palate, light in weight and has moderate length to the finish. The mineral strength of the Belz vineyard is now emerging in a fine, but somewhat diffuse, structure. It is lush and delicious to drink, but does not have the depth, intensity and stony persistence that we normally expect from this second-growth vineyard. Therefore, the price has been reduced to the “village vineyard” level (same as the Wachenheimer Riesling).



2005 J.L. Wolf Riesling Wachenheimer Goldbächel (12.0% alc.; \$24)

Goldbächel (“the golden brook”) is a second-growth vineyard in Wachenheim that has the typical sandy loam soil of the village. The 2005 shows the fine citrus and apricot fruit that is characteristic of this terroir. There is a firm, forceful acidity in a focused mid-palate that is developing an enticing, resinous core. There is a nice hint of maturity in the nose and good power on a fine-boned frame. This is an elegant, medium-weight dry Riesling with superb length and a delicately sappy texture.



2004 J.L. Wolf Riesling Wachenheimer Goldbächel (12.0% alc.; \$24)

With another year in the bottle, the resinous minerality has developed even further than the 2005. The pine and citrus aroma is finely focused, with good depth and complexity. There is a lovely lemon juiciness on the palate that lingers after the initial blast of ripe citrus fruit. The finish is long and bracing, turning juicy again at the very end due to its persistent grip of freshening acidity.

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