



J.L. WOLF

Classically crafted wines from the Pfalz region of Germany



J.L. Wolf wines are made in the 19th-century winery building at the historic estate in the village of Wachenheim.

In 1996, Ernst Loosen took over the J.L. Wolf estate so that he could make powerful, traditionally crafted Pfalz wines to complement the light and elegant Dr. Loosen Rieslings he produces in the Mosel. In the classic style of the Pfalz, these wines are more full-bodied than Mosel wines, with higher alcohol and rich flavors of ripe fruit and stone.

The Pfalz region lies between the Haardt Mountains and the Rhine River, directly north of France's Alsace region. As in Alsace, the mountains protect the area from harsh Atlantic weather, making it one of the warmer and drier areas of Germany. Because of this, achieving full ripeness is possible in nearly every vintage. Mature, fully ripened fruit is the key to making concentrated dry-style wines that have enough body to balance the naturally high acidity.

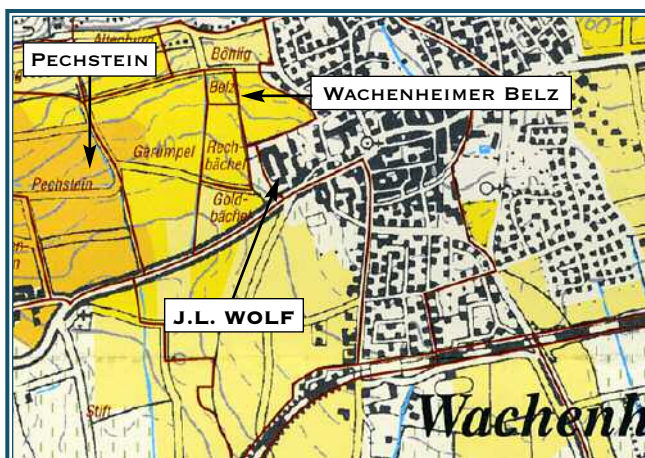
For Ernst, taking on the J.L. Wolf estate was déjà vu all over again. As with Dr. Loosen, he seized the opportunity to revitalize a once-famous wine estate blessed with old vines in great vineyards. The two estates also have similar locations: The Dr. Loosen estate is in Bernkastel, at the heart of the middle Mosel, while J.L. Wolf is in Wachenheim, at the center of a picturesque wine area known as the Middle Haardt.

THE QUALITY CONCEPT: TRUE PFALZ

Ernst Loosen's focus at J.L. Wolf is on classic wines from top vineyards. To preserve the naturally high quality of the vineyards, Ernst emphasizes gentle handling through traditional winemaking techniques. This enables him to produce wines that express the pure, authentic terroir of the Pfalz.

Ernst uses an unofficial, Burgundy-style classification of the vineyards at J.L. Wolf, based largely on a vineyard property tax assessment done by the Bavarian government in 1828. Historical accounts of quality and price clearly point to three first-growth (*grand cru*) vineyards at J.L. Wolf: Pechstein, Ungeheuer and Jesuitengarten in the village of Forst. Three second-growth (*premier cru*) vineyards are located adjacent to the estate villa in Wachenheim: Goldbächel, Gerümpel and the wholly owned Belz. In addition, village (*villages*) quality vineyards are harvested to produce Wachenheimer Riesling.

Because the warm Pfalz climate brings full ripeness — and the flatter vineyards allow for a shorter harvest period — the differences between the Prädikat levels (Kabinett, Spätlese, etc.) are much less dramatic than in cooler regions like the Mosel. Therefore, only one wine is made from each vineyard. The first- and second-growth vineyards normally produce Spätlese, and the village vineyards produce Kabinett. ☞



Detail from a reconstruction of the 1828 Bavarian government's vineyard property tax map of the Mittelhaardt area of the Pfalz.

- Orange = Best vineyards (*grand cru*).
- Yellow = Very good vineyards (*premier cru*).
- Pale yellow = Good vineyards (*villages*).

J.L. Wolf estate-grown Rieslings – True Pfalz terroir

FIRST-GROWTH VINEYARD

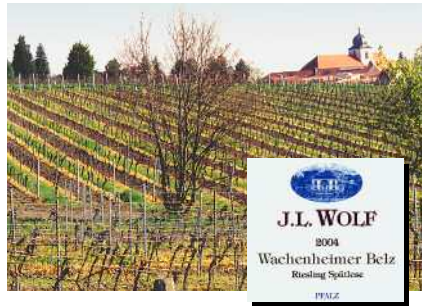


PECHSTEIN (“Tar Stone”)

Of J.L. Wolf’s three first-growth sites in the village of Forst, Pechstein is the most assertive. The name refers to the abundant black basalt stones in the soil, which give a firm mineral edge to the wines.

(Please note: the vineyard classification at J.L. Wolf is an internal rating based on historical records, but is not recognized by German wine law.)

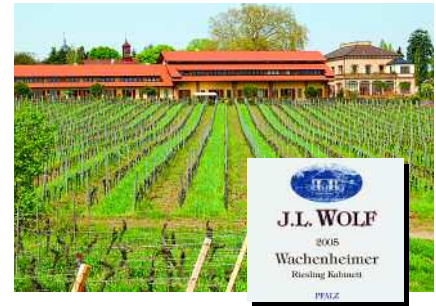
SECOND-GROWTH VINEYARD



BELZ (Monopole of J.L. Wolf)

This is the most powerful of all the second-growths. Belz Rieslings have a Loire-like structure and flinty flavor profile from the unusual chalky soil that is only found in this vineyard.

VILLAGE VINEYARD



WACHENHEIMER

This comes from third-tier vineyards in the village of Wachenheim. Here, the weathered sandstone soils produce pure, fruit-driven wines with a distinctive stony character.

Villa Wolf – Varietal Values

The Villa Wolf label is used for a value-priced line of varietal wines that combine J.L. Wolf estate-grown fruit with grapes from contracted growers. These are exceptionally affordable, classic Pfalz wines from traditional varieties.

Value Brand of the Year in *Wine & Spirits* magazine, 2006 & 2007.

PINOT GRIS

Pinot Gris has a very long tradition in the Pfalz region. In fact, it was here that the variety was first identified. Villa Wolf Pinot Gris is made in a full-bodied, dry style with fresh, unoaked fruit and a crisp texture. Half of each vintage is made in large, neutral oak casks for depth and complexity. The other half is done in stainless steel to preserve freshness and enhance the vibrant fruit. An excellent partner for salmon, chicken or pork.



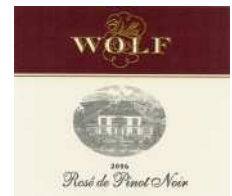
RIESLING

Villa Wolf Riesling has the pure stone fruit and full, rich texture that are characteristic of the weathered sandstone soils in the Pfalz region. It is produced in an off-dry style that is traditional for this region. This makes it a very versatile food wine, working equally well with spicy dishes as well as lighter continental cuisine. As with all of the Villa Wolf wines, this is an excellent value. **Best Buy in *Wine Enthusiast* magazine.**



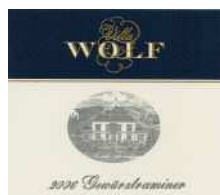
ROSÉ DE PINOT NOIR

The Pfalz is a very warm and sunny region, often called “the Tuscany of Germany,” so all of the Pinot varieties do well here. The Villa Wolf Rosé de Pinot Noir is a true rosé, made with a brief maceration before pressing to extract color. It is light and refreshing, with deliciously bright berry and fruit flavors and a clean, zippy finish. It’s a perfect wine for holiday meals, especially when ham is involved, and for summer barbecues.



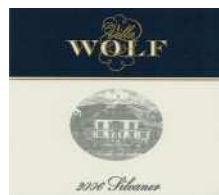
GEWÜRZTRAMINER

The Villa Wolf Gewürztraminer is clean, fruity and wonderfully light on its feet. It shows off the aromatic charm of the variety without being heavy or ponderous. It has a deliciously juicy texture and a delightfully delicate aroma of spice and fresh roses. It’s very refreshing to drink on its own and makes a perfect accompaniment to spicy Asian cuisine. **Best Buy in *Wine Enthusiast* magazine.**



SILVANER

Silvaner is one of the oldest grape varieties in Europe. It produces a full, rounded dry wine that works well on its own and with many different foods. The sandy loam soils of the Pfalz region produce a clean, pure Silvaner with a nice touch of citrus to the stony fruit flavors. There is a good acid structure, but the wine is never hard or austere. It’s an excellent wine for every day at the dinner table.



PINOT NOIR

Villa Wolf Pinot Noir is a warm and medium-bodied, with very forward dark cherry fruit that’s juicy and ripe, but with a firm structure and a spicy mid-palate. Six months of barrique aging give it a smoky depth and a nice touch of earthy tannins. This is a very grown-up Pinot Noir for the price, and it’s another excellent wine for every day dining.

