

2009 VILLA WOLF RIESLING DRY



The winery portion of the Italian style villa at J.L. Wolf



The J.L. Wolf carriage house

THE J.L. WOLF ESTATE

Founded in 1756, the J.L. Wolf winery was a very successful wine estate in the 18th century. It entered an even more glamorous period in 1843 when its owner, Johann Ludwig Wolf, finished construction of an Italianate estate house and villa. The exceedingly ornate estate house is now a nationally protected historic site.

In 1996, Ernst Loosen took over the vineyards and winemaking facilities in a quest to make full-bodied, traditionally crafted Pfalz wines to complement his lighter Dr. Loosen wines from 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

The Pfalz (aka 'Palatinate') lies between the Haardt mountains and the Rhine River in southwest Germany, directly north of France's Alsace region. As in Alsace, the mountains protect the area from cold Atlantic weather, making it one of the warmer and drier areas of Germany.

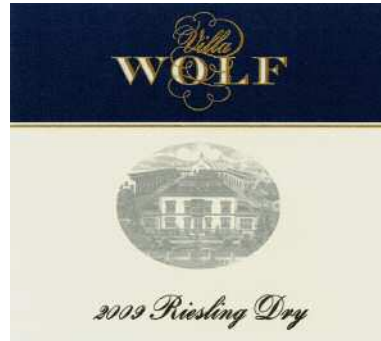
Because of this unusual climate, surprising things, such as almonds, figs and lemons are grown in this region, which is sometimes referred to as "the Tuscany of Germany." Naturally, wine grapes also do quite well here where it is possible to achieve full ripeness in every vintage. The predominant soil type in this area is well-drained, weathered sandstone. It produces wines with a fruit-driven purity and a stony richness.



VILLA WOLF – VARIETAL VALUES

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

VILLA WOLF RIESLING DRY



This medium-bodied dry Riesling has lovely flavors of peach and stone, with a hint of apricot. Nicely balanced acidity gives it a juicy grip. It is an excellent match for classic continental-style cooking, especially with dishes that feature freshwater fish, chicken and pork.

KEY POINTS:

- Classic Pfalz dry Riesling from Ernst Loosen, one of Germany's most celebrated winemakers.
- Additional fruit from closely monitored contracted growers ensures product availability and continuity of quality.
- An excellent dry wine for food, at a price that makes it a good choice for a restaurant glass pour.
- Now with Stelvin screwcap closure.

PRAISE FROM THE PRESS (2008 VINTAGE)

★★★★★ Restaurant Wine

"Intensely flavored, dry, and medium bodied, this Riesling is very complex in character (peach, honey, litchi nut, pineapple, passion fruit), and long on the finish. Great value."