



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.



The gently sloping vineyards of the Mittelbaardt are protected by the low-lying Haardt mountains.

In 1996, Ernst Loosen took over the historic 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 climate, achieving full ripeness is seldom a problem.

THE QUALITY CONCEPT: TRUE PFALZ

To preserve the naturally high quality of the vineyards, Ernst emphasizes sustainable viticulture, gentle handling during harvest and traditional winemaking techniques in the cellar. This enables him to produce pure, mineral-inflected wines that express the authentic terroir of the Pfalz.



J.L. WOLF ESTATE-GROWN RIESLINGS

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 confirm the first-growth (*grand cru*) status of the Pechstein vineyard in the village of Forst, and the second-growth (*premier cru*) Belz vineyard in Wachenheim. In addition, village- (*villages*) quality vineyards are harvested to produce Wachenheimer Riesling.

The differences between the Prädikat levels (Kabinett, Spätlese, etc.) in the Pfalz are much less dramatic than in the Mosel and other cooler regions. Therefore, only one wine is made from each J.L. Wolf vineyard. The first- and second-growth vineyards normally produce Spätlese, and the village vineyards produce Kabinett.

VILLA WOLF VALUE-PRICED VARIETALS

The Villa Wolf label is used for a value-priced line of varietal wines that show the true character of each variety as it is grown in the warm and sunny Pfalz region. Villa Wolf wines are made from J.L. Wolf estate fruit supplemented with grapes from contracted growers. Varieties include Pinot Gris, Gewürztraminer, Riesling, Silvaner and Pinot Noir (red and rosé). Like the Dr. L from Dr. Loosen, these are excellent glass-pour wines, as well as great values on the retail shelf.

Villa Wolf has been recognized as a “Value Brand of the Year” by both *Wine & Spirits* magazine and *Wine Enthusiast*. 🍷

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.

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.

(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.)

Villa Wolf – Varietal Values

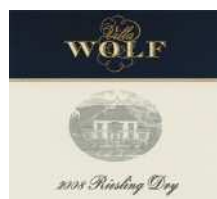
PINOT GRIS

The Pinot Gris variety was first identified in the Pfalz region. 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. **Best Buy in *Wine Enthusiast* magazine.**



RIESLING DRY

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.**



The Italianate winery villa at J.L. Wolf.

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.**



PINOT NOIR ROSÉ

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 Pinot Noir Rosé 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 perfect for holiday meals, especially when ham is involved.



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.

