

THE SOURCE

Producer	Wasenhaus
Wine	
Region and Country	Baden, Germany
Varietal(s)	Pinot Noir
Terroir	Baden is likely Germany's warmest wine producing region. Winter and spring bring a plentiful supply of precipitation, but during summer and fall becomes one of the driest zones in all of Germany. This wine is composed of grapes from two vineyard sites south of Baden and within sight of Switzerland's beautiful town of Basel. Atypical for this region known for its heavier clay, marl (calcium carbonate mud stones) and löss, these vineyards are more limestone and sand.
Soil	A combination of vineyards grown on limestone bedrock with sand and limestone berock and löss
Irrigation	Forbidden—Never—Sometimes Technical Precision Nature—Moderate—Nurture
Vine Age	20 and 30 years old (2019) Altitude(m); Aspect 200; 250-300; West and northwest
Vinification	Made with 10% whole bunches and 90% destemmed grapes, the wine is gently extracted during its two week fermentation. Sulfur is used judiciously (no more than 30-50 parts per million in total) and not applied until after malolactic fermentation. Their theory on the timing of the first sulfur addition is that the tannins will more smoothly integrate than with sulfite additions before either fermentation, especially when whole cluster fermentations are involved.
Aging	One year in old 228-liter barrels followed by six months in stainless steel. No fining or filtration.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Enological Additions	Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown
Intensity	Subtle—Vigorous—Electric Body Light—Medium—Full
Core	Lithe—Medium—Dense Tannin Light—Medium—Full
Acidity	Light—Medium—Full—Electric Wood Presence Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense Finish Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol

Lab Analysis (general range)

Alcohol %	12.5 - 13.50	Titrateable Acidity (g/L) 6.0-6.5
pH	3.7-3.8	Residual Sugar (g/L) Dry
Total SO2	None Added—Very Low—Low—Medium—High	

Notes compiled in 2019 by Ted Vance (The Source) and Alexander Götze (Wasenhaus)
Read more about The Source and Wasenhaus at www.thesourceimports.com