

# THE SOURCE

## Wasenhaus

### 2020 Spätburgunder - Pinot Noir

Varietal(s)	Pinot Noir
Region	Baden, Germany
Short Summary	German natives Christoph Wolber and Alexander Götze met in Burgundy while working at top organic and biodynamic domaines (Alex at Pierre Morey and de Montille, and Christoph at Leflaive, Bernhard van Berg, Domaine de la Vougeraie and Comte Armand) and returned to Germany in 2018 to start their Baden-based wine project, Wasenhaus. Organic and biodynamic farming is employed in all the vineyards they manage for others and those they own themselves, and growers in vineyards they rent and/or buy from are encouraged to follow the same principles. Similar to Alsace, though not as dramatic in geological changes, their region is a patchwork of different rock types from granite, volcanic, and limestone with löess topsoil commonly present. All the grapes are hand harvested, and the wines are naturally fermented (some partially carbonic) with minimal intervention, stem inclusion on the reds. Both red and white wines are aged in old French oak barrels, and neither are unfinned nor unfiltered.
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.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High