

# THE SOURCE

|                      |  |                     |                         |
|----------------------|--|---------------------|-------------------------|
| Producer             | Wasenhaus  |                     |                         |
| Wine                 | 2018 Pinot Noir "Vulkan"   |                     |                         |
| Region and Country   | 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. Vulkan (which means volcano, in German) is grown on shallow black volcanic topsoils and volcanic bedrock, and is composed of a mix of fifteen different Pinot Noir clones. Like all wines grown in volcanic soils, this wine is marked by this distinct mother rock. Despite being more open, fruity and immediately approachable, this wine has a lot of textural, mineral and volcanic infused x-factors. It's very elegant and perhaps a little more angular than the other Pinot Noirs in the range. |                     |                         |
| Soil                 | Shallow volcanic topsoil on volcanic bedrock.  |                     |                         |
| Irrigation           | Forbidden—Never—Sometimes  | Technical Precision | Nature—Moderate—Nurture |
| Vine Age             | Average of 20 years old (2019)   | Altitude(m); Aspect | 200-250; South          |
| Vinification         | Fermented with one-third whole clusters, gently extracted over ten days and pressed two weeks after harvest. 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                | Aged in old French oak 228-liter barrels for a year followed by six months in stainless steel. No fining or filtration.  |                     |                         |
| Farming              | Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown   |                     |                         |
| 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 % | 12-12.5                             | Titrateable Acidity (g/L) | 5.0-5.5 |
| pH        | 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)