

THE SOURCE

Wasenhaus 2020 Pinot Noir "Vulkan"

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. 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.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12-12.5
Total SO2	None Added—Very Low—Low—Medium—High