

# THE SOURCE

## Wasenhaus 2016 Chardonnay "Filzen"

Varietal(s)	Chardonnay
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 unfined 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. Filzen is a single parcel on a western facing slope just to the south of Bellen, their top Pinot Noir vineyard. The soils are a mix of limestone bedrock and calcium rich clays. The wine comes from a single aromatic clone of Chardonnay that manages to maintain a serious edge while being extremely upfront in nature.
Cellar Notes	The Chardonnay grapes are whole cluster pressed in a basket press, naturally fermented in an old 228-liter barrel and sulfur is not applied until after malolactic fermentation. Once the fermentation begins to slow down, bâtonnage is employed to encourage the malolactic fermentation to finish (every two weeks, nothing after malolactic). Fermentation temperatures are not high given the small size of the fermentation vessel with a maximum of 20C. Vinified with more solids (pressed hard and settled for one day) in the juice to improve the health of the wine and encourage some level of reduction for an increased security against oxidation as well as narrowing the wine a bit, which this wine needs.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-12.8
Total SO2	None Added—Very Low—Low—Medium—High