

THE SOURCE

Producer	Wasenhaus		
Wine	2016 Chardonnay "Filzen"		
Region and Country	Baden, Germany		
Varietal(s)	Chardonnay		
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.		
Soil	Limestone and clay		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	15 years average (2019)	Altitude(m); Aspect	200-250; West
Vinification	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.		
Aging	Raised in a single old barrel for twenty months on its fine lees without racking to allow the secondary and tertiary notes to balance this clone's exuberant primary aromatics. Bottled straight from barrel, never racked. No fining or filtration.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide		

Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Exuberant, Mineral, Round		
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 %	12.5-12.8	Titrateable Acidity (g/L)	N/A
pH	3.4-3.5	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