

Wasenhaus 2020 Pinot Noir "Bellen"

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| 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. Bellen is the only vineyard that is completely managed by Christoph and Alex. This west-facing slope is composed of clay and limestone soils somewhat similar to what is found in Burgundy. It's the wine in the range with the highest degree of French clones at 50% (the rest are German clones), which not surprisingly can make it a challenge to guess that it comes from Germany. |
| Cellar Notes | The spontaneous fermentation with 50% whole clusters (100% of all the French clones with full stems and all German clones destemmed) takes place in a small wooden tank and lasts nearly three weeks. The grapes are gently extracted and 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 This wine is not certified organic but it is farmed organically by Alex and Christophe. |
| Alcohol % | 12.5-13.0 |
| Total SO2 | None Added—Very Low—Low—Medium—High |