



## DOMAINE ANSEN Pinot Noir

REGION/ ORIGIN	Alsace AOC Westhoffen	WINEMAKER	Daniel Ansen
VINTAGE	2018	WINERY ESTABLISHED	2010
VARIETALS	100% Pinot Noir	VINEYARD(S)	Estate fruit
ALCOHOL	13.73%	AGE OF VINEYARD(S)	5 & 34 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & Limestone
AGING	11 months	ELEVATION	280-320 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	None	TOTAL PRODUCTION	1,440 bottles
TOTAL SULFUR/ RS	8 mg/l 1.5 g/l	HARVEST TIME	September 20 <sup>th</sup>

*The Ansen family's earliest recording of grape growing was in 1603, when Lauren Ansen wrote about his wedding, and how he had a vineyard planted in the fields for wine (13 generations ago)*

In the northern most hills of the Alsace AOC of eastern France, *Domaine Ansen* has been a family of grape growers, fruit orchard farmers, cattle raisers, and all things in between for over 400 years. In the mid-nineties, Daniel Ansen set out to learn the trade of winemaking, spending time not only in Alsace, but also Australia, the United States, and Bordeaux, where he went to enology school. In 2010 he moved back into the old family house with his wife Karine and took over the fields from his father, looking forward to converting everything to organic viticulture, and starting to make wine from their grapes that had always gone to a local cooperative. Slowly expanding in Alsace's diverse land, Daniel farms 8.5 hectares, in 40 plots (some are as small as 2 rows of vines), to 8 grape varieties, on 3 different soil types (black clay, limestone, and sandstone). Careful hand harvesting, the use of stainless steel for natural fermentations and aging, and very little (to zero) sulfite use in the finished wines, he lets each grape express their natural characteristics to the fullest, be it laser acidity, sweet ripe fruit, or a combination of both.

*'Nature is different every single year, so I don't want (or expect) to make the same wines every year'*  
– Daniel Ansen

The 2018 *Domaine Ansen Pinot Noir* comes from two small plots of the estate in the foothills of the Vosges; one that was planted in 1984 (limestone soils) and one planted in 2013 (clay soils). Because both plots have very non-fertile soils, it always attributes nicely to this wine's crisp acidity, and in addition to the severe drought that took place all year in 2018, the ripe year and dry conditions made for exceptional and balanced grapes during the harvest. The grapes were fermented naturally in stainless steel, and after a gentle press, remained in tank for close to a year before bottling without the use of sulfites. This light and fresh Pinot Noir is full of dark berries on the nose as well as spice and underbrush. Clean and crisp fruit and earth on the palate makes for delightfully easy drinking, and has a refreshing side full of bright and long acidity.