

WALTER HANSEL
Hansel Family Vineyards
RUSSIAN RIVER VALLEY

Walter Hansel planted the estates first vines in 1978 with an early vision of what the Russian River Valley might become, but it was the tutelage of winemaking legend Tom Rochioli that made Walter Hansel wines take a place on the stage of major players in California wine. With Walter’s son Stephen at the helm, the winery is in good hands. Utilizing entirely estate fruit, all harvests are done meticulously and manually. All ferments are native yeast, and none of the cuvee see 100% new wood treatment. Tradition treads forward but it always tips its cap to the past.

Region & Classification

|country| United States
|state| California
|ava| Russian River Valley
|vineyard| estate vineyards

Wine Data

|variety| Pinot Noir 100%
|clones| 115
|alcohol| 14.5%
|acidity| 6.2 g/L
|residual sugar| < 0.5 g/L

Terroir & Cultivation

|soil| Goldridge loam
|exposure| southeast/omni
|elevation| 60 ft.
|farming practices| practicing organic and sustainable practices (any certifications or ethos?)
|harvesting| hand-harvested and sorted, September 18th-October 2nd
|age of vines| 10 years
|vineyard size| 80 acres

Vinification & Aging

|maceration| destemmed (95%) grapes are gravity fed into open-top fermenters for a 5-7 day cold soak, punched-down 3 times daily
|fermentation| native/naturally (clarify if its naturally occurring, or inoculated with natives) occurring yeast ferments in (what vessels?), temperature control?—Malolactic?
|aging| aged for 1 year in French oak, 60% new, the remainder second-pass—settled in tank for two months before bottling

|production| 9,408 bottles

