



WITTMANN

2021 “100 Hills” Pinot Blanc

A lively and beautifully structured white wine from organic vineyards in the rolling hills of the Rheinhessen region.

The entry-level “100 Hills” wines are produced from about 40% estate-harvested fruit, with the remainder sourced from other local growers who are certified organic by the European Union. The fruit is harvested by hand, fermented naturally and matured in 50% stainless steel tanks and 50% large, neutral wooden casks. This combination retains the lively, bright fruit while bringing an extra dimension of texture from maturation in wood. It’s an elegant and invigorating wine that’s excellent for everyday enjoyment.

THE WITTMANN ESTATE

The Wittmann estate has as its foundation the pursuit of balanced wines that have tension, depth and intensity, but are at the same time fresh and elegant. Owner Philipp Wittmann has no doubt that this complex character can only be created in the vineyard, so attention to detail in the viticulture is of primary importance. Philipp works for natural balance in the vineyards, in order to harvest grapes that have fully developed flavors and a well-balanced structure. The Rheinhessen is a vast area of rolling hills in the knee of the Rhine river, near Mainz. Wine grapes have been cultivated here since Roman times, and many different grape varieties are grown, including the Pinot varieties.

THE 2021 VINTAGE

A cool spring significantly delayed bud break, and rainy, warm weather gave us a variety of viticultural challenges. To counter the delayed vegetative growth, we undertook a rigorous green harvest that reduced the number of grapes in the vineyards, all by sustainable methods. Harvest kicked off on September 24 and required an especially strong focus on selective passes. But fine autumn weather gave us plenty of hang time, and cool nights encouraged the development of intense aromatics while preserving acidity. We ultimately brought in a classic Rhine vintage, in the best sense of the word. The wines have moderate alcohol levels, a rich, fruity, and aromatic expression, and a refreshing yet round acidity.

[89] Wine Spectator

“Introduced by Bosc pear, green herbs and citrus blossoms, with a crunchy, acidic profile and nice mid-palate weight. Clean finish driven by a saline, mineral streak.”

– June 2023

[88] Wine Enthusiast – Best Buy –

“Sleek acidity frames this well-knit white. A streak of stony minerality underscores citrus and orchard fruit. Ground ginger lingers on the zesty finish.”

– May 2023

TECHNICAL INFO

- Grape Variety:** 100% Pinot Blanc
- Age of Vines:** 60 years average
- Viticulture:** Certified Organic
- Alcohol:** 12.0%
- Residual Sweetness:** 2.3 grams/liter
- Total Acidity:** 7.4 grams/liter
- Total Production:** 1,100 cases

NUTRITION INFO

- Calories:** 103 per serving (5 oz.)
- Carbohydrate & Sugar:** 0.3 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**



Certified Organic