



WITTMANN 2022 “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-grown 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 family has been growing grapes and producing wine in the small Rheinhessen village of Westhofen since 1663. Today, the estate cultivates 62 acres of vines in the rolling limestone hills found in the southern part of the region. Estate owner Philipp Wittmann’s driving goal is to produce balanced wines that have tension, depth and intensity, but are at the same time fresh and elegant. He 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.

THE 2022 VINTAGE

From a winegrower standpoint, 2022 will remain in memory as a year of extremes. Despite the mild winter, the vegetative process slowed a bit at the start of spring and budbreak didn’t come until late April. But then the vineyards developed speedily under summery temperatures. In an age of climate change, care for old vines and detail-oriented vineyard work form the foundation for balance in both soils and vines. It was impressive to see how the old vines easily handled the temperatures. The resulting fruit purity is clear and vivacious with notably present, ripe acidity.

[90] James Suckling

“I love the nose of snow peas and fine green beans of this very successful dry Pinot Blanc. Medium-bodied with stacks of fresh fruit and excellent balance at the well-structured finish.” – Stuart Pigott, Sept. 2023

TECHNICAL INFO

Grape Variety: 100% Pinot Blanc
Age of Vines: 60 years average
Viticulture: Certified Organic
Alcohol: 12.0%
Residual Sweetness: 2.5 grams/liter
Total Acidity: 6.0 grams/liter
Total Production: 1,600 cases
UPC: 810404020272

NUTRITION INFO

Calories: 102 per serving (5 oz.)
Carbohydrate & Sugar: 0.4 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan



Certified Organic