



WITTMANN 2023 “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 2023 VINTAGE

The winter’s ample precipitation set the stage for a promising growing season, marked by vigor and quality. Abundant sunshine and temperatures exceeding 30°C (86°F) accelerated vine growth, compensating for initial delays. Late July’s Atlantic low-pressure systems delivered much-needed rainfall, nurturing rapid vine development. Despite lower-than-expected yields, the fruit’s exceptional quality and complexities in aroma are undeniable. The efforts of year culminated in a vintage characterized by ripe, luscious fruit and impeccable balance, positioning 2023 as a year of great potential.

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.

Wine Enthusiast

“There’s a chamomile tea cast to the almond and white-fruit flavors, with touches of quince blossom on the finish.” — June/July 2025

TECHNICAL INFO

Grape Variety: 100% Pinot Blanc
Age of Vines: 60 years average
Viticulture: Certified Organic
Alcohol: 11.5%
Residual Sweetness: 3.8 grams/liter
Total Acidity: 6.5 grams/liter
Total Production: 1,600 cases
UPC: 810404020272

NUTRITION INFO

Calories: 99 per serving (5 oz.)
Carbohydrate & Sugar: 0.5 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

