

HAMPTONS LIGHT LOW-ALCOHOL PINOT BLANC

A WÖLFFER LOW & NO SELECTION

REGION

Appellation: Rheinhessen, Germany

We've long sought to craft an exceptional low-alcohol wine that would be a perfect choice to drink for a balanced lifestyle, and after a long search we have found an ideal partner in the Wasem Family which has been making wine since 1726. Their detailed attention to their vineyards aligns perfectly with our vision. Together, we're eager to introduce our concept of an elegant dry, well-balanced Pinot Blanc.

GRAPES (Grown Organic) 84% Pinot Blanc and 16% Pinot Gris

WINEMAKER'S NOTES

Shiny golden in color. Fine fruit of pear, honey due melon with a hint of dry hey on a hot summer day. The mouthfeel is elegant, and light bodied with nice fruit and some lemon zest and lovely very ripe grapefruit notes. The wine has a nice soft acidity and a beautiful smooth lees undertone that rounds out the wine and makes it very satisfying. This Pinot Blanc is made in a light Mosel-style that is very friendly to be a food companion making it the perfect lunch wine.

WHY THIS WINE?

At Wölffer Estate we believe in balance. Whether it is an elegant balanced wine or living life with intention. Hamptons Light takes its name from the soft, golden glow that fills the sky during a Hamptons sunrise or sunset, a time of calm, beauty, and reflection. With just 7% alcohol, this Pinot Blanc captures that same easygoing spirit. It's crisp, refreshing, and incredibly versatile, perfect for laid-back lunches, slow afternoons, or anytime you want to savor the moment without overindulging.

TECHNICAL DATA

The grapes were grown organic in Rheinhessen, on limestone soils and when perfectly ripe hand-picked specifically to create this elegant and balanced wine, followed by gentle pressing and well settling the juice. The fermentation was done slowly at cool temperatures in stainless-steel tanks and 2% of the Pinot Gris fermented and matured in neutral Barrique Barrels. After a short aging time on the lees, the wine was filtered. In March of 2025 we took 50% of the Pinot Blanc to remove the alcohol through vacuum rectification which gently removes the alcohol and other volatiles at the very low temperature of 79°F and with all the aromatics blended back afterwards ending in 0.2% Alc. Following immediately, winemaker Roman Roth and the Wasem team created the perfect blend through intense blending trials to achieve perfect balance and freshness. The wine was then bottled at the end of March.

ANALYSES

Brix	21.0	Titratable Acidity	6.2 g/L	рН	3.46
Alc. by Volume	7.0%	Residual Sugar	15 g/L		

SERVING SUGGESTIONS

The ideal low-alcohol option for a variety of occasions, whether it's a lively evening gathering, a leisurely lunch, poolside relaxation, or a decadent multi-course dinner. Versatile and delicious, it pairs perfectly with a range of dishes including creamy soups, salads, Mexican and spicy cuisine, pork, veal, and fish. Additionally, it can be used to craft refreshing low-alcohol cocktails.

SUGGESTED RETAIL PRICE

\$27.00 per bottle

INGREDIENTS & NUTRITIONAL FACTS

Wine, De-alcoholized wine, concentrated grape must, Sulfur Dioxide, citric acid 5 oz service size: Calories 75, Total fat 0 gr, Cholesterol 0 gr, Sodium 3 mg, Total carbohydrates 65 gr, Sugars 2.3 gr, Protein 0.1 gr, Calcium 11 mg, Potassium 66 mg