

YEAR'S BEST FINGER LAKES

94 Hermann J. Wiemer 2012 Finger Lakes Semi-Dry Riesling \$18

"An odalisque of riesling," said one taster, admiring this wine's toasted scent accented by ripe peach and ginger. It's flavors are as plump and luxuriant as a sun-warmed peach, but this wine's balance is the lasting impression, its mouthfilling richness cradled by finely expressed acidity. Buy a case for summer fish feasts.

93 Hermann J. Wiemer 2012 Finger Lakes Dry Magdalena Vineyard Riesling \$36

From Wiemer's warmest site, there's a warmth of flavor here that amounts to a generous introduction. Scents of turbinado sugar and pineapple lead; the flavors are expressed with a pleasing intensity, the apple and lemon accents having a tropical back note. Its rich texture gains focus by a firm phenolic bite, keeping the wine racy and on point. For steamed whole fish with scallions

93 Hermann J. Wiemer 2012 Finger Lakes Late Harvest Josef Vineyard Riesling \$39

This wine is generous in its initial impression - a tarte-tatin warmth, perhaps a spritz of orange zest. The flavors reflect a subtle depth from botrytis, a creaminess and weight to the texture tightening into a peach-skin note in the finish. Satisfying and complete, youthful and quietly intense, this will age beautifully. Then serve with lemon roast chicken.

92 Hermann J. Wiemer 2012 Finger Lakes Dry HJW Vineyard Riesling \$39

A ripe iteration or dry, this wine leads with pretty apple and pear scents. The flavors possess an applesauce richness at first, delivered with a pleasing weight, but as the wine draws to a close its mineral foundation is revealed, buoyed by a nervy, tangy persistence. An attractive white that will cellar well.

91 Hermann J. Wiemer 2012 Finger Lakes Dry Riesling \$19

This dry riesling is focused on fruit - key lime, passion fruit, ripe apple and pear. The flavors are generous and taut at once, creamy in the middle with tree-fruit richness jolted by citrus. Great for just chilling, or to serve with sand dabs.

91 Hermann J. Wiemer 2012 Finger Lakes Reserve Dry Riesling \$29

This concentrated white gives a powerful impression of ripeness with its bruised peach accents, only to rear up and jolt us with some green apple flavor and a pitch of acidity that lends complexity. Minerals and crushed fruit do battle on the finish, now weighty and fulsome, now lithe and light. A command performance for veal with gratin dauphinois.

