

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments



Hermann J. Wiemer
VINEYARD

BACK LABEL

Hermann J. Wiemer Vineyard pushes the limits of wine excellence and sustainable farming to craft remarkable wines that reflect our enduring winemaking tradition. This site-specific wine captures the mineral character of our historic 1977 HJW Vineyard, resulting in a wine with vibrant structure and aging potential.

VINEYARD SITE: 100% HJW Vineyard
Hermann J. Wiemer Vineyard
Finger Lakes HJW Vineyard Dry Riesling 2023
12% ALC. BY VOL.
SENECA LAKE AVA

Biodynamic*,
Wild ferment,
No additives or
adjustments, Vegan

Ingredients: Biodynamic*,
estate grown grapes, SO₂

PRODUCED AND BOTTLED BY:
HERMANN J. WIEMER VINEYARD
3962 Route 14, Dundee, NY 14837
(607) 243-7971
www.wiemer.com for Product Information



VINEYARDS

Seneca Lake AVA, Finger Lakes NY



HJW Vineyard Riesling

2023

Planted between 1976-1978, our HJW Vineyard features Hermann's original plantings on Seneca Lake. Mature vines, combined with the site's shallow topsoil and shale bedrock, produce lower yields, resulting in expressively vibrant flavors. Higher elevation and a greater distance from Seneca Lake contribute to a cooler growing season, resulting in a leaner, more austere wine with intense flavor and an excellent aging potential. These core characteristics of the HJW vineyard are expressed in this exclusive vineyard-specific wine.

TASTING NOTES

Tantalizingly crisp with an appealing balance of tart fruits and alluring minerality, which carries into an impressive and enduring finish. The perfect complement to seafood, lemon pasta dishes, and herbed chicken.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Riesling

Residual Sugar: <1.0%

Alcohol By Volume: 11.6%

Harvest: 4 fruit day selections within October 2nd - 28th

Estate Vineyards: HJW Vineyard block 2 & 4

Vinification: Biodynamically farmed. Hand picked, hand sorted. Whole cluster pressed and stainless steel indigenous yeast fermentation for 6 months.

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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