

JULIA FIELD STUDY

Red & White

We are adding two new characters to the Wiemer story, releasing **Julia Field Study wines (red and white)** from our Julia Vineyard. This experimental vineyard and nursery site is located 10 miles north of the winery.

At first glance, Julia Vineyard’s plantings seem like a crazy quilt of grape varieties. Though some are well known, most are obscure cultivars grown almost exclusively in smaller European regions.

For reds, we have Affenthaler, Blauer Portugieser, Blaufränkisch, Lagrein, Merlot, Mondeuse, Nebbiolo, Pineau d’Aunis, Pinot Meunier, Saperavi, Schiava Rosso, Schioppettino, Syrah, Teroldego and Zweigelt. Plus, we sprinkled in specific clones of Cabernet Franc, Cabernet Sauvignon, and Pinot Noir to thicken the plot.

For white varieties, we have planted Furmint, Gouais Blanc (a parent of Riesling), Marsanne, Petit Manseng, Petite Arvine, Pinot Blanc, Pinot Gris, Roter Veltliner, Rotgipfler, Sauvignon Blanc, Silvaner, and Traminer. Then we planted some Chardonnay, Gewürztraminer, and Riesling to lend some Finger Lakes traits, we recognize and identify with.

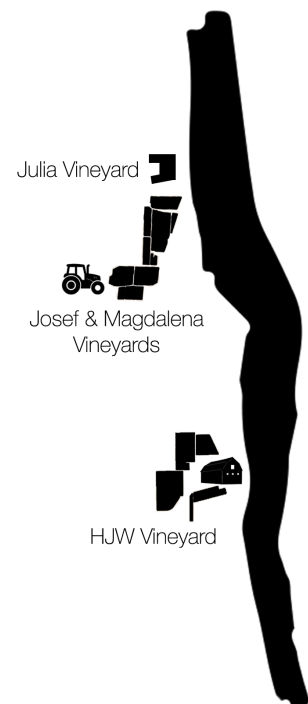
“Planting lesser known varieties from regions like Northern Italy and Switzerland is not the only motivation for this project, but as winemakers we admit that it is an added bonus we happily embrace!” Our experimentation is more purposeful: **to diversify for an unknown viticultural future.**

We continue to seek out additional cultivars that meet certain criteria indicating their ability to survive and thrive in our climate. These include late budding, cold hardiness, ripening ability, and cluster formation.

Bottling the Essence of the Year

Our Julia Field Study wines are similar to a **Gemischter Satz** (German for “mixed set”), meaning a wine made with no differentiation between the grapes varieties from the field, and instead co-fermented into one tank or barrel. The style and blend of the Gemischter Satz (geh-MISH-teh zats) depend on all their varietal parts – a literal bottling of the essence of the year.

For example, if **Petite Arvine** performed the best, it will be the main grape of Julia Field Study for that vintage. In this way, the Julia wines give a snapshot of how all these varieties performed that specific year. Looking at the grape blend will be like looking at tree rings or permafrost layers: It will tell you a story about the weather that year. One of our goals is to determine whether one or many of these varieties warrant being planted on a larger scale and being a single varietal bottling or even a staple wine in our production. Thus far, we have made very small examples of an **Affenthaler Dry Rosé**, a **Schioppettino**, and a **Petite Arvine** after being impressed with their complexity and distinctiveness. While the varieties remain impossible to pronounce, we are excited by some promising signs!



Grounded in Experimentation

Because Hermann J. Wiemer Vineyard is also a winery and a grapevine nursery, we are uniquely positioned to engage in the time-consuming process of determining a vine's viability in our region. We can obtain vine materials (which are controlled agricultural materials because no one wants to infect or be infected by diseases or parasites) that we can use to graft and plant and observe how they perform. Then we choose what fruit to harvest and ferment in order to learn about flavor profiles and whether the wines we make with them are distinctive and appealing.

We often tell how our founder Hermann Wiemer, planted the **Chardonnay**, **Riesling**, and **Gewürztraminer** vines that started it all way back in 1976 when he opened his winery.

But there's another part to his story. Hermann was a pioneer in the Finger Lakes wine region, and alongside these flourishing vines, he also planted **Müller-Thurgau** and **Auxerrois**, **Osteiner** and **Weissburgunder**, **Dornfelder**, and dozens of other cultivars in order to create a roadmap for the different sites and vines.

Hermann never stopped his search for varietals that would thrive here on the shores of Seneca Lake — and neither have we. So, today, about **12 years since we started the first plantings at the Julia site**, which is, in the spirit of history, named after four generations of farmers in the Merwarth family, we continue to add to the Hermann Wiemer Vineyard story. It's a story that's rich in tradition and experimentation, continuity and innovation, and it's rooted in a passion for wines that are environmentally responsible, uniquely flavorful, and positioned to write the next chapter for the Finger Lakes region.



Herbicide-free farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments



Julia Field Study 2023 (White)

NOTES: Stone fruits, melons, and white flower blossoms combined with a lively, expressive display of acidity on the palate make this wine appealing to both wine connoisseurs and the wine curious.

JULIA FIELD STUDY
2023 WHITE
CHARDONNAY
FURMINT
GOUAIS BLANC
PETITE ARVINE
PINOT BLANC
RIESLING
SAUVIGNON BLANC

Herbicide-free farming.
Wild ferment.
No additives or adjustments.

Finger Lakes White Table Wine 2023
12.5% ALC. BY VOL.



Julia Field Study 2023 (Red)

NOTES: Black and blue fruits mingle with violets and herbs on the nose and culminate with gentle tannins and a savory finish.

JULIA FIELD STUDY
2023 RED
AFFENTHALER
BLAUFRÄNKISCH
CABERNET FRANC
CABERNET SAUVIGNON
LAGREIN
MERLOT
NEBBIOLO
SAPERAVI
SCHIOPPETTINO
ZWEIGELT

Herbicide-free farming.
Wild ferment.
No additives or adjustments.

Finger Lakes Red Table Wine 2023
12.5% ALC. BY VOL.

Both of these wines were selected on a single day, and the different grapes were fermented together in a true field-blend style.