

# 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.

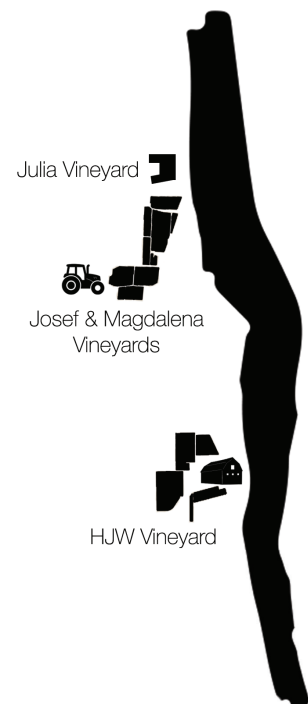
"Planting lesser known varieties from regions like Northern Italy and Switzerland is not the only motivation for this project, but as winemakers we admit that it is an added bonus we happily embrace." Our experimentation is more purposeful: **to diversify for an unknown viticultural future.**

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 **Gemischte Satz** (German for "mixed set"), meaning a wine that is made by combining juices from several grape varieties from the same field into one tank or barrel. The style and blend of the Gemischte 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 more of these varieties warrant being planted on a larger scale, 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 their promise!



## Grounded in Experimentation

Because Hermann J. Wiemer Vineyard is both 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, plant, and observe how they perform. Then we choose which fruit to harvest and co-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, 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. Alongside these flourishing vines, he also planted **Müller-Thurgau**, **Auxerrois**, **Osteiner**, **Weissburgunder**, **Dornfelder**, and dozens of other cultivars in order to create a road map for 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. Today, **12 years since we started the first plantings at the Julia site**, named after four generations of farmers in the Merwarth family, we continue to add to the Hermann J. Wiemer Vineyard story. It's a story that's rich in tradition and experimentation, continuity and innovation, and 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.