

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments



Hermann J. Wiemer
VINEYARD

BACK LABEL

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.



Hermann J. Wiemer
VINEYARD

Our Vine Nursery was established in 1974 and represents an important facet of our identity—a commitment to innovation. The experimental work we do with varieties, rootstocks, and clonal selections informs the decisions we make in the vineyard and the winery.

PRODUCED & BOTTLED BY:
HERMANN J. WIEMER VINEYARD
3962 NY-14, DUNDEE, NY 14837
(607) 243-7971
FOR PRODUCT INFORMATION
WWW.WIEMER.COM
Design: Kristina Backlund

Julia Field Study

2023

Julia Vineyard is our experimental vineyard and nursery site where we grow a truly eclectic assortment of grape varieties. Though some are well known, most are obscure cultivars found almost exclusively in smaller European regions. This experiment is part of a long history of being both a winery and a grapevine nursery. That story is 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.

Our Julia Field Study wines are borne from that pursuit and are created from the many unique grape varieties at our Julia Vineyard. Once picked, no distinction is made between different varieties and the fruit is co-fermented to create one, harmonious wine. This style, similar to a Germischer Satz (German for 'mixed set'), distills the essence of that year into the bottle. The unique conditions of every vintage shape and change each distinct varietal differently. We then favor the highest performing grape from the site as the largest component of the wine.

VINEYARDS

Seneca Lake AVA, Finger Lakes NY



TASTING NOTES

Invigorating acidity into a lean and fresh palate balancing tart citrus, mouthwatering salinity and herbal tones. Bright but juicy and a versatile pairing with seafood, summer salads or any sunny afternoon.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 38% Riesling, 28% Chardonnay, 17% Pinot Blanc, 9% Petite Arvine, 4% Furmint, 4% Gouais Blanc

Residual Sugar: N/A

Alcohol By Volume: 12.0%

Harvest: September 27, 29th & October 9

Estate Vineyards: Julia

Vinification: Hand picked, hand sorted. Crushed/destemmed for 18hr cold soak before pressing. Co-fermented in stainless steel for 1 month.

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

3962 NY-14 Dundee, NY 14837 • 607-243-7971