



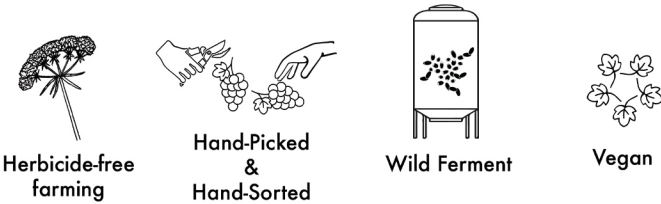
# Hermann J. Wiemer

## VINEYARD

# Chardonnay 2023

In this presentation of Chardonnay, we strike the beautiful balance between vibrant acidity and a round mouthfeel with a weighty texture. Harvested in early September and again in early October, we capture freshness with early picks and a riper presentation with later selections. For the 2023 vintage, we created a blend that incorporates both 90% stainless steel and 10% barrel fermentation and aging. The result is a wine with an invigorating balance and quintessential varietal character. This is a wonderfully food-friendly wine, try it with all manner of brined poultry, lemony risotto, or moules frites! As it ages the acidity will soften and you will want to feature the vine alongside more delicate fare such as flaky white fish or prawns.

<b>Appellation:</b>	Seneca Lake AVA
<b>Vineyard Site:</b>	Magdalena, Julia, and Serenity Vineyards
<b>Vine Age:</b>	15-25 years
<b>Harvest Dates:</b>	September 6-8, October 3rd 2023
<b>Yield:</b>	3.5 tons per acre
<b>ABV:</b>	12.0%
<b>Vinification:</b>	Whole Cluster Pressed, Indigenous yeast fermentation, Fermented and aged in combination of stainless steel (90%) and neutral barrel and large format (10%).

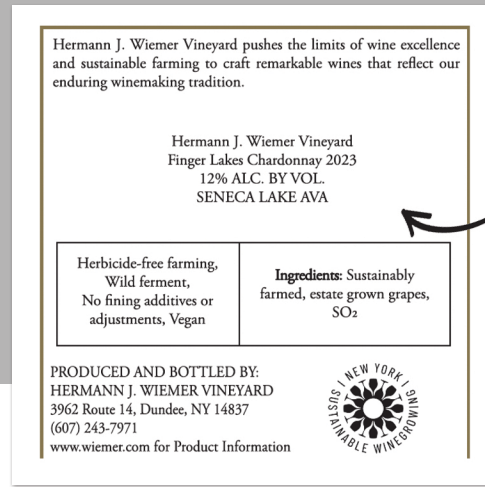


### Our Farming & Winemaking Practices

- As of 2004, we eliminated the use of herbicides.
- Our core soil management techniques include the usage of organic compost and cover crops.
- All estate fruit is hand-harvested and hand-sorted.
- Our fermentations rely on indigenous yeasts.
- We do not use fining or filtering additives.

### Hermann J. Wiemer Vine Nursery

Central to the care we take in our production is the HJW Vine Nursery. The nursery is a source of regional expertise and a platform for tailoring our vineyard approach with careful precision. It is a key link between our healthy soils, robust vines, and the excellence that we strive for in every wine.



HJW Vineyard



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Produced and bottled