

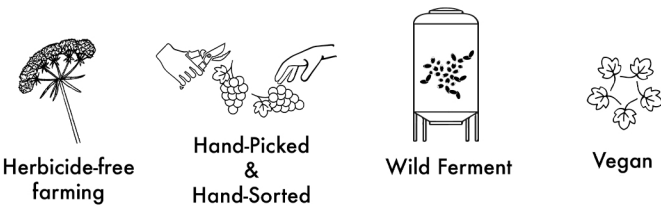


# Hermann J. Wiemer VINEYARD

## Gewürztraminer 2023

Vivid, floral aromas, accompanied by hints of fruit and spice showcase the distinctive characteristics of the varietal. Early selections ensure a freshness and riper picks round out the wine with body and texture. Limited skin contact during fermentation fully accentuates these traits while producing a lean and focused style. A vigorous play of fruit and spice leads into a long, zesty finish, a perfect accompaniment to earthy or spicy food.

**Appellation:** Seneca Lake AVA  
**Estate Selection:** Josef, Magdalena & Kasper, Julia, SSV Vineyards  
**Vine Age:** 20- 50 years  
**Harvest Dates:** September 11th- Oct. 5th  
hand-picked and sorted, 10 pickings  
**ABV:** 12.0%  
**Yield:** 3 tons per acre  
**Vinification:** Whole cluster press, 15% of fruit was crushed & destemmed and cold-soaked for 3 days stainless steel, indigenous yeast fermentation 3+ months, no fining additives or adjustments



### OUR FARMING & WINEMAKING PRACTICES

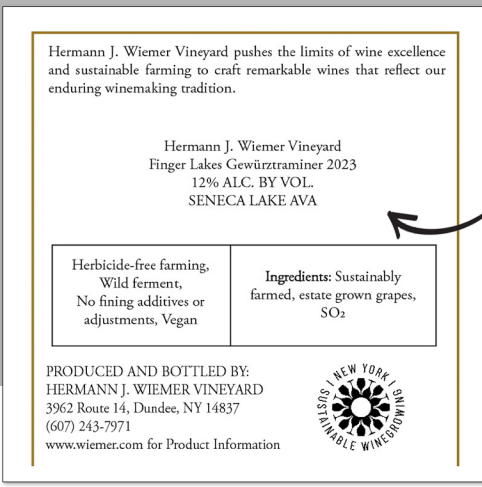
- As of 2004, we eliminated the use of herbicides
- Our core soil management techniques include the usage of organic compost and cover crops
- All estate fruit is hand-harvested and hand-sorted
- Our fermentations rely on indigenous yeasts
- We do not use fining or filtering additives
- Our sulfur usage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

### 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.

Produced and bottled by Hermann J. Wiemer Vineyard

Seneca Lake AVA, Finger Lakes NY



Back Label



SENECA LAKE