

Est. 1979



Hermann J. Wiemer

VINEYARD

CUVEE BRUT 2016

Specially selected Chardonnay and Pinot Noir grapes blend beautifully to create the base wine for the sparkling brut. Red fruit melds with ripe citrus and honeysuckle while crisp bubbles lead you to a refreshingly clean finish. No matter the occasion, our Cuvée Brut is a cheerful addition to any toast!

Appellation:	Seneca Lake AVA
Vineyard Site:	HJW, Magdalena Vineyard
Varietal:	65% Chardonnay, 35% Pinot Noir
Harvest Dates:	Sept. 8th -12th 2016, Hand-picked and sorted
Bottle Date:	August 2017
Disgorge Date:	November 2021
ABV:	12%
Dosage:	1 g/L
Vinification:	Whole cluster press, indigenous yeast fermentation 6+ months, no fining or filtering additives

Ratings and Reviews

92 points (2016), Robert Parker Wine Advocate

92 points (2016), Decanter

SPARKLING WINES

With an emphasis on craftsmanship, Hermann J. Wiemer Vineyard produces distinctive sparkling wines, each one a testimony to our meticulous winemaking process and the excellence and character of our vineyards. Vibrant and elegant, our sparkling wines are a classic expression of the traditional méthode champenoise. Grapes are handpicked and sorted, and gently whole cluster pressed to preserve quality. The bottled wines are hand riddled and aged on the lees to augment flavor and complexity, then disgorged in small batches by hand on different dates after 2½ to 5 years. The different disgorge dates impart variations and distinct nuances within each vintage. Our adherence to this time-honored method produces enticing wines of vivacious character.

Produced and bottled by Hermann J. Wiemer Vineyard

Seneca Lake AVA, Finger Lakes NY



Josef & Magdalena
Vineyards



HJW Vineyard

SENECA LAKE