

Est. 1979



Hermann J. Wiemer

VINEYARD

CUVEE BRUT 2018

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.

Appellation:	Seneca Lake AVA
Vineyard Site:	HJW, SSV Timelines, Magdalena Vineyard
Varietal:	65% Chardonnay, 35% Pinot Noir
Harvest Dates:	Sept. 4th & 7th 2018, Hand picked and sorted
Bottle Date:	October 2019
Disgorge Date:	January 2023
ABV:	12.5%
Dosage:	No Dosage
Vinification:	Whole cluster press, indigenous yeast fermentation 6+ months (base wine), no fining or filtering additives

Reviews & Ratings

95 pts. Jamessuckling.com (2018)

91 pts. Wine & Spirits Magazine (2018)

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