



Hermann J. Wiemer
VINEYARD

Hermann J. Wiemer Vineyard pushes the limits of wine excellence and sustainable farming to craft remarkable wines that reflect our enduring winemaking tradition. The Riesling Dry is our signature wine. Sourced from our distinct estate vineyard sites, it epitomizes Riesling's dynamic range. Layers of citrus, stone and tropical fruit are underpinned by taut acidities and a clean mineral finish.

Herbicide-free farming - Wild ferment
No fining additives or adjustments

Hermann J. Wiemer Vineyard
Finger Lakes Dry Riesling 2022
12% ALC. BY VOL.

SENECA LAKE AVA

PRODUCED AND BOTTLED BY:
HERMANN J. WIEMER VINEYARD
3962 Route 14, Dundee, NY 14837
(607) 243-7971
www.wiemer.com for Product Information

Back Label

Dry Riesling 2022 *New Release!*

Our signature Riesling is vibrant and aromatic. It features a distinctive mineral quality that has become our trademark. Exceptional grapes are hand selected from each of our vineyard locations, fermented in small lots, and blended to ensure texture and balance. With each vintage we seek to craft a wine that serves as an emblem of the standard of quality that has become tradition at Hermann J. Wiemer Vineyard. Fragrant essence of spring blossoms sets the stage for a succulent palate of early fruit, balanced with a refreshing crispness, revealing the true qualities of the Riesling grape. A brilliant texture carries into a long, lingering finish in a wine that accommodates a wide range of food.

Appellation:	Seneca Lake AVA, estate bottled & grown
Harvest Dates:	September 21st - October 23rd, 2022 20 pickings, hand picked & hand sorted
Yield:	3 tons per acre
Avg. Vine Age:	20 years
Residual Sugar:	0.7%
ABV:	12%
Vinification:	Whole cluster press, indigenous yeast fermentation, no fining or filtering additives



Josef & Magdalena
Vineyards



HJW Vineyard

Seneca Lake

Reviews and Ratings

90 points (2021) Wine Enthusiast Magazine

93 points (2020) Wine & Spirits Magazine (Best Buy)



Herbicide-free
farming



Hand-Picked
&
Hand-Sorted



Wild Ferment



Vegan
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