

Hermann J. Wiemer

VINEYARD

Field

A WHITE TABLE WINE

FINGER LAKES, NY

SENECA LAKE AVA

ON THE TABLE

GRÜNER VELTLINER/RIESLING/CHARDONNAY

Young-vine Grüner Veltliner sets the foundation for our Field White. Regional staples Riesling and Chardonnay fill its aromatic and fruit profile. With texture, length, and a lithe structure, we think it's what an everyday Finger Lakes white should be.

NON-VINTAGE

Drawing from previous vintage Vin Clair Chardonnay (early picks that we use for our Sparkling Wine) we build on our Field White with each bottling. Blended with Gruner and Riesling we look to make a wine that is exceedingly food friendly paired with all manner of light dishes.

SPECS

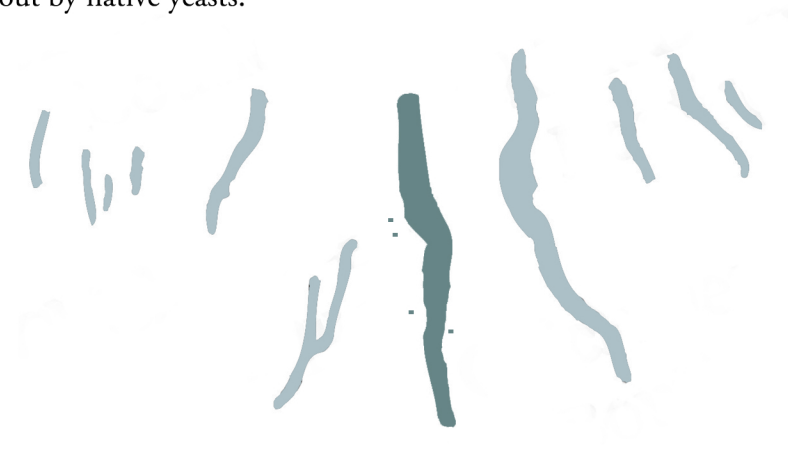
VARIETALS: 40% Grüner Veltliner, 40% Riesling, 20% Chardonnay

VINEYARD: Seneca Lake AVA

VINIFICATION: Hand sorted, stainless steel fermentation with indigenous yeasts

PLACE MATTERS

The fields surrounding Seneca Lake are a mosaic of silt loam soils set atop limestone and shale bedrocks. Proximity to the lake extends growing seasons and forms thousands of mesoclimates (vineyard climates) where aromatic vinifera varieties thrive. The vineyards involved in our Field wines represent decades of exploration into the sites and soils of our region. The blocks of Grüner, Riesling, and Chardonnay we farm benefit additionally from a forward-thinking viticulture program that values ecosystem health above all else. As with all our vineyard blocks, fruit is hand sorted and fermentations are carried out by native yeasts.



How we farm, work, and care for our wines and sites can be found at: wiemer.com/fieldwine. @hermannjwiemer