

FARMING AND WINEMAKING



Herbicide-Free
Farming



Hand-Picked
& Hand-Sorted



Wild
Ferment



Vegan
No fining additives
or adjustments

VINEYARDS

Seneca Lake AVA, Finger Lakes NY



Hermann J. Wiemer
VINEYARD

Cuvée Brut 2019

With an emphasis on craftsmanship, Hermann J. Wiemer Vineyard produces distinctive sparkling wines in the traditional method. Our Cuvée Brut is a Chardonnay and Pinot Noir blend that demonstrates the classic style and quality possible for sparkling wines in the Finger Lakes. Fruit for the Cuvée Brut is some of the first off the vine each harvest season. Those early picks produce subtle fruit notes underpinned by a vibrant structure. Extended lees contact then builds weight and texture on the palate creating the creaminess and brioche notes we strive for. After a minimum of 3 years en tirage the wine is disgorged to create a richly flavored sparkling wine with a lean mineral crunch and active mousse.

TASTING NOTES

Ripe fruit, rich brioche and crisp bubbles lead into a refreshingly clean finish. Its fresh acidity is complemented by soft minerality and an active mousse. Those same qualities make the Cuvée Brut an excellent companion for everything from light hors d'oeuvres to rich entrees.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 65% Chardonnay, 35% Pinot Noir

Dosage: 1g/L

Alcohol By Volume: 12.0%

Bottle Date: July 2020

Time in Tirage: 53 months

Estate Vineyards: Standing Stone Timeline, Magdalena

Vinification: Hand picked, hand sorted, whole cluster press, traditional method, hand riddled, hand disgorged

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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