

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments

BACK LABEL

Hermann J. Wiemer Vineyard crafts wines that reflect both place and purpose. Our estate combines traditional techniques with a curiosity for innovation, driven by a respect for land stewardship.

Hermann J. Wiemer Vineyard
Finger Lakes Cabernet Franc 2022
12.5% ALC. BY VOL.
SENECA LAKE AVA

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

Ingredients: Sustainably
farmed grapes, SO₂

PRODUCED AND BOTTLED BY:
HERMANN J. WIEMER VINEYARD
3962 NY-14, Dundee, NY 14837
(607) 243-7971 Wiemer.com



VINEYARDS

Seneca Lake AVA, *Finger Lakes NY*



Hermann J. Wiemer
VINEYARD

Cabernet Franc

2022

Cabernet Franc thrives in the Finger Lakes, offering an elegant expression of this classic varietal. At Hermann J. Wiemer, we carefully selected our ripest site for planting to ensure optimal fruit development. Our vineyard practices include purposeful vine spacing and planting angles designed to optimize sun exposure and hang time, promoting even ripening and balanced fruit. This wine is fermented and aged in stainless steel and large format neutral oak. This approach preserves the wine's vibrant fruit character and highlights the more delicate qualities of the varietal. The result is a wine that is both approachable and nuanced, celebrating Cabernet Franc's success in a cool-climate terroir.

TASTING NOTES

On the nose you'll find a bouquet that dances between earthy forest floor and ripe red cherries as well as a whisper of dried leaves. On the palate its silky, yet structured, with bright red fruit unfolding into a darker berry compote with refined tannins. We recommend pairing this with a Slow-Roasted Pork Shoulder Taco Tray, the Thanksgiving Dinner Table and a No-Bake Chocolate Torte.

See [wiemer.com](https://www.wiemer.com) for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Cabernet Franc

Alcohol By Volume: 12.5%

Harvest: October 11 & October 21

Vinification: Hand picked, hand sorted. Crushed/destemmed. Indigenous yeast fermentation in larger vessels. Aged in 50% stainless steel and 50% neutral oak barrels.

ACCOLADES

jamesuckling 92 points

VINOUS 92 points
"ripe and structured... gaining ample fruit concentration." — Billy Norris



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



[wiemer.com](https://www.wiemer.com)

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