

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments



Est. 1979

Hermann J. Wiemer
VINEYARD

BACK LABEL

Cabernet Franc - Cabernet Sauvignon
Blaufränkisch - Pinot Noir - Saperavi



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No fining additives or adjustments

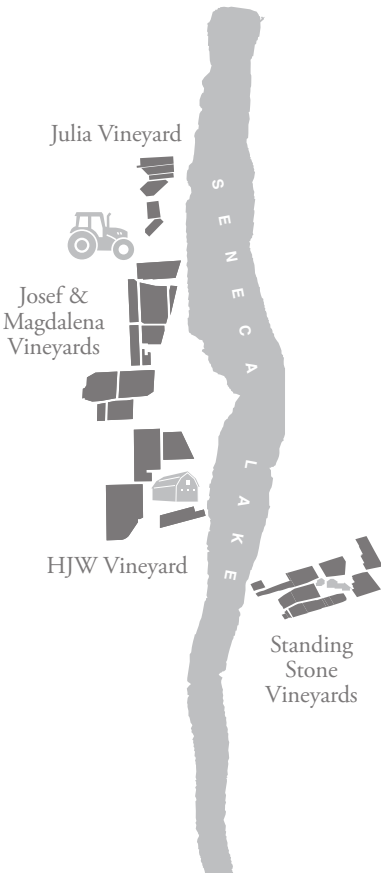
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

Hermann J. Wiemer Vineyard
Finger Lakes Dry Red Wine Blend NV
PRODUCED AND BOTTLED BY:
HERMANN J. WIEMER VINEYARD
3962 NY-14, Dundee, NY 14837
(607) 243-7971 Wiemer.com
Lot #8

VINEYARDS

Seneca Lake AVA, Finger Lakes NY



Field Red

2022

Our Field wines embrace a range of varieties farmed on the slopes of Seneca Lake. This mosaic of plantings across our vineyard sites offers unique opportunities to compose a balanced red blend. By working with multiple varieties, we aim to create wines that are expressive and approachable, highlighting the diversity and versatility of cool-climate red wine.

TASTING NOTES

This approachable blend of Cabernet Franc, Blaufränkisch, Merlot, and Cabernet Sauvignon opens with aromas of white pepper and violets. The palate is met with ripe fruit, followed by a subtle savory edge. Bright acidity keeps the wine lively while soft tannins provide balance without overwhelming the wine's natural freshness, making it particularly friendly and easy to enjoy. Versatile and food-friendly, this wine pairs well with BBQ pork ribs, smoked meats, grilled vegetables, or casual weeknight fare.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: Cabernet Franc, Blaufränkisch, Pinot Noir, Cabernet Sauvignon

Alcohol By Volume: 12.0%

Harvest: October 1 & 11

Vinification: Crushed/destemmed stainless steel and bin fermentation. Combination of pump overs and punchdowns. Aged in 500L neutral Hungarian oak for 9 months.

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



wiemer.com

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