

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments



Hermann J. Wiemer
VINEYARD

BACK LABEL

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 Reserve Dry is sourced late in harvest from select blocks in our estate vineyards. Extended hangtimes in the ideal mesoclimates surrounding Seneca Lake allow flavors to develop with structure and complexity. The result is a Riesling with a weighty mouthfeel and rich, balanced texture.

Herbicide-free farming, Wild ferment,
No fining additives or adjustments
VINEYARD SITE: 60% Josef, 30% Magdalena
5% Standing Stone Timeline, 5% HJW

Hermann J. Wiemer Vineyard
Finger Lakes Reserve Dry Riesling 2022
12.8% ALC. BY VOL.
SENECA LAKE AVA

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

VINEYARDS

Seneca Lake AVA, *Finger Lakes NY*



Riesling Reserve Dry 2022

The Riesling Reserve Dry is sourced slightly later during harvest than some of our other Dry Rieslings. The fruit selected for this wine is from specific older blocks in our estate vineyards. Extended hangtimes in the long, cool autumns around Seneca Lake allow flavors to develop with structure and complexity.

TASTING NOTES

Aromas of ripe citrus, white peach, and chamomile introduce a palate of generous weight and balanced texture. Concentrated yet refined, the wine carries a broad, layered mouthfeel through an extended, complex finish. Its depth and precision make it an ideal pairing for fresh pasta, seasonal vegetables, black cod, seabass, and poultry.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Riesling

Residual Sugar: <1%

Alcohol By Volume: 12.7%

Harvest: October 18, 19 & 24

Estate Vineyards: Josef, Magdalena, HJW, Standing Stone

Vinification: Hand picked, hand sorted. Whole cluster press and indigenous yeast fermentation for 6 months. 100% stainless steel fermented and aged.

ACCOLADES

Wine Spectator 93 points **WINEENTHUSIAST** 91 points



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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