

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.

VINEYARD SITE: 100% Magdalena Vineyard
Hermann J. Wiemer Vineyard
Finger Lakes Magdalena Vineyard Cabernet Franc 2023
12.5% ALC. BY VOL.
SENECA LAKE AVA

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

Ingredients: Sustainably-
farmed, estate grown grapes,
SO₂

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



VINEYARDS

Seneca Lake AVA, Finger Lakes NY



Cabernet Franc Magdalena Vineyard

2023

The Cabernet Franc Magdalena Vineyard at Hermann J. Wiemer is planted on a 2.5 acre plot, which is also our ripest site to ensure optimal fruit development. This specific location displays a unique flavor profile and tannin structure - distinct enough to be separated out for its own bottling since 2009. With extended skin contact, whole-cluster pressing and aging in large format Hungarian oak barrels, this wine has the structure and depth for ageing. It is a testament to how well suited Cabernet Franc is to the viticulture of the Finger Lakes.

TASTING NOTES

While powerful in its youth, this wine will age beautifully in your cellar. On the nose, the wine has dark fruit aromas with a little herbal kick that makes it interesting. Although considered medium bodied, the wine displays bold tannins up front, which mellow into black cherries, red plums and holiday seasoned cranberries. We recommend pairing with Roast Pork Belly with Sweet Soy, Scallion & Egg Fried Rice, Lollipop Lambchops or Maple Roasted Butternut Squash with Pomegranate Seeds and Pepitas.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Cabernet Franc

Alcohol By Volume: 12.8%

Harvest: October 13 & 25th

Estate Vineyards: Magdalena

Vinification: Hand picked, hand sorted. Crushed/destemmed and 25% whole cluster inclusion. Indigenous yeast fermentation. 100% aged in combination of neutral French (225L) and Hungarian (500L) oak barrels.

ACCOLADES

jamesuckling 95 points

CRISTALDI & CO 95 points

Decanter Cru-Americana: "One of the nation's 10 most revered vineyard sites"



Fred Merwarth,
Winemaker of
the Year



wiemer.com

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