

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



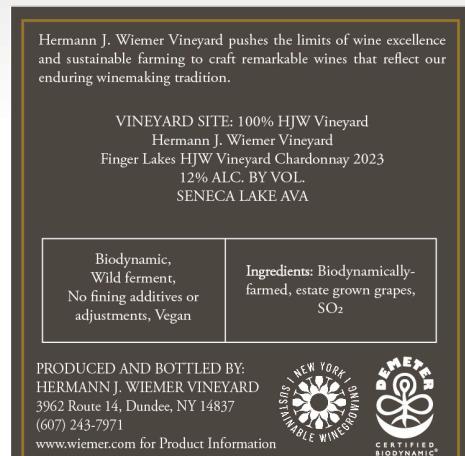
Vegan
No fining
additives or
adjustments



Est. 1979

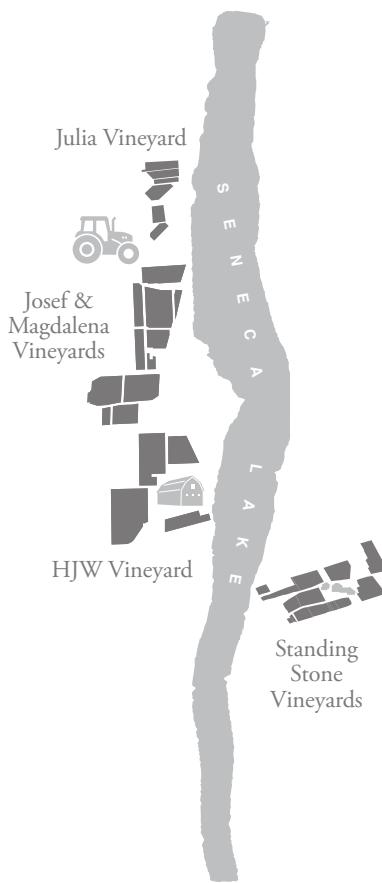
Hermann J. Wiemer
VINEYARD

BACK LABEL



VINEYARDS

Seneca Lake AVA, Finger Lakes NY



Chardonnay HJW Vineyard

2023

Hermann first planted a Chardonnay on our HJW Vineyard site in 1977. Nearly 50 years later, this 9-acre block looks remarkably similar, but now features cover crops, wildflower fields, and honey bees—visible markers of our Biodynamic farming program. The once shallow shale soils of this site are now elevated with a healthy layer of living humus, after more than ten years of utilizing these regenerative practices. Of our 150 acres under vine on Seneca Lake, this block of Chardonnay is one of the coolest sections, lying farther up the slope, away from the moderating lake. This site yields textural and savory-toned fruit that is unique to this block, warranting its own bottling. The fruit was hand-picked and hand-sorted on Fruit Days before undergoing native fermentation. Eighty percent of the fruit was fermented in a 2,000L Austrian Fuder, while the remaining 20% was fermented in stainless steel.

TASTING NOTES

This Chardonnay presents a refined expression of Finger Lakes Chardonnay. The large-format Fuder contributes subtle breadth without weight, allowing the wine's natural precision to shine. Texturally, it is taut yet supple, with a long, mineral-driven finish and an evolving hint of almond or citrus pith as it opens. This wine pairs beautifully with simple, ingredient-focused dishes.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Chardonnay

Residual Sugar: <1%

Alcohol By Volume: 12.0%

Harvest: September 12 & 23

Vinification: Hand picked, hand sorted on Fruit Day. Fermented in combo of 80% 2000L Austrian fuder and 20% stainless steel.

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023