

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments



Hermann J. Wiemer
VINEYARD

BACK LABEL

JULIA FIELD STUDY

2023 RED
AFFENTALER
BLAUFRANKISCH
CABERNET FRANC
CABERNET SAUVIGNON
LAGREIN
MERLOT
NEBBIOLO
SAPERAVI
SCHIOPPETTINO
ZWIEGELT

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Finger Lakes Red Table Wine 2023
12.5% ALC. BY VOL.



Hermann J. Wiemer
VINEYARD

Our Vine Nursery was established in 1974 and represents an important facet of our identity – a commitment to innovation. The experimental work we do with varietals, rootstocks, and clonal selections informs the decisions we make in the vineyard and the winery.

PRODUCED & BOTTLED BY:
HERMANN J. WIEMER VINEYARD
3962 NY-14, DUNDEE, NY 14837
(607) 243-7971
FOR PRODUCT INFORMATION
WWW.WIEMER.COM
Design: Kristina Backlund

Julia Field Study Red 2023

Julia Vineyard is our experimental vineyard and nursery site where we grow a truly eclectic assortment of grape varieties. Though some are well known, most are obscure cultivars found almost exclusively in smaller European regions. This experiment is part of a long history of being both a winery and a grapevine nursery. That story is rich in tradition and experimentation, continuity and innovation, and it's rooted in a passion for wines that are environmentally responsible, uniquely flavorful, and positioned to write the next chapter for the Finger Lakes region.

Our Julia Field Study wines are borne from that pursuit and are created from the many unique grape varieties at our Julia Vineyard. Once picked, no distinction is made between different varieties and the fruit is co-fermented to create one, harmonious wine. This style, similar to a Gernischter Satz (German for 'mixed set'), distills the essence of that year into the bottle. The unique conditions of every vintage shape and change each distinct varietal differently. We then favor the highest performing grape from the site as the largest component of the wine.

TASTING NOTES

Aromatically evocative, filled with fresh picked berries, savory herbs and cacao nibs. Styled fresh and bright on the palate with its tart fruits, soft but textural tannins and lengthy finish. Perfect for lamb roast, duck breast or your next turkey dinner.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: Blaufrankisch 34%, Affentaler 23%, Zweigelt 11%, Cabernet Franc 10%, Nebbiolo 8%, Lagrien 8%, Schioppettino 6%

Residual Sugar: N/A

Alcohol By Volume: 12%

Harvest: October 9 & 19

Estate Vineyards: Julia

Vinification: Hand picked, hand sorted. Crushed/destemmed and co-fermented. Indigenous yeast fermentation with pumpover and punchdown throughout. Aged in 500L neutral Hungarian Oak.

ACCOLADES

vinous 90 points



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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