

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.

Hermann J. Wiemer Vineyard
Finger Lakes Late Harvest Riesling 2023
RESIDUAL SUGAR 5.3%
8.3% 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



Riesling Late Harvest 2023

Late Harvest Riesling is a longstanding tradition for us at Hermann J. Wiemer Vineyard, with selections sourced from select blocks in our Josef, Magdalena, and HJW Vineyards. The fruit was hand-picked in the final days of October, a period that emphasizes the development of natural sugars and ripeness, as this is six weeks later than our first Riesling picks. After hand-sorting, the wine was whole-cluster pressed and wild fermented in stainless steel for 3 weeks, with 25% botrytis inclusion to impart honeyed notes and a layered texture.

TASTING NOTES

While this is a sweeter Riesling, we don't consider it a dessert wine; it's more akin to a Spätlese style. Succulent tropical aromas announce the ripeness of this well-structured yet precisely balanced low alcohol wine. With bright acidity, this wine has an ease to it, rather than a stiff richness. It is pleasant as an aperitif with chicory salads or as an alternative to dessert, paired with a cheese course.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Riesling

Residual Sugar: 5.3%

Alcohol By Volume: 8.3%

Harvest: October 25 - 28

Estate Vineyards: Seneca Lake AVA

Vinification: Hand picked, hand sorted. Whole cluster pressed. 25% botrytis inclusion. Stainless steel indigenous yeast fermentation for 3 weeks.

ACCOLADES

vinous 94 points *Antonio Galloni*
92 points *Robert Parker*
WINE ADVOCATE



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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