

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 combines tradition with ingenuity through thoughtful winemaking and sustainable agriculture, highlighting the distinct qualities of our premier vineyard sites.

Hermann J. Wiemer Vineyard
Finger Lakes Dry Rosé 2024
12% 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 NY-14, Dundee, NY 14837
(607) 243-7971 Wiemer.com



VINEYARDS

Seneca Lake AVA, Finger Lakes NY



Dry Rosé 2024

Primarily comprised of Pinot Noir, with a touch of Cabernet Franc for phenolic lift, this wine underwent 18 hours of skin contact and one month of indigenous yeast fermentation. The results are a bright, fresh rosé - perfect for a wide variety of food, or for sipping on a restful afternoon.

TASTING NOTES

A light, pretty Dry Rosé full of Provencal-style subtleties. Made from predominantly Pinot Noir, which brings notes of wild strawberries and white raspberries, a small percentage of Cabernet Franc adds savory complexities reminiscent of watermelon rind.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 86% Pinot Noir, 14% Cabernet Franc

Alcohol By Volume: 12.0%

Harvest: September 3, 5, 22

Vinification: Hand-picked, hand-sorted, 18 hours skin contact, combination of whole cluster press and de-stemmed, 1 month indigenous yeast fermentation.

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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