

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



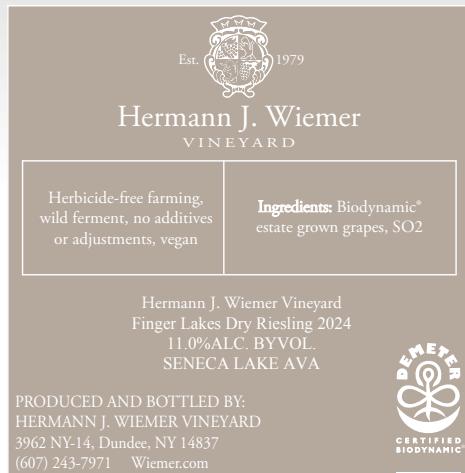
Vegan
No fining, additives or adjustments



Est. 1979

Hermann J. Wiemer
VINEYARD

BACK LABEL



VINEYARDS

Seneca Lake AVA, Finger Lakes NY



Riesling Flower Day 2024

Our first Demeter certified Biodynamic release, the 2024 Flower Day Riesling is a fresh, exuberant expression of our commitment to biodynamic vineyard practices. Our regenerative approach extends beyond the vines, fostering biodiversity in not just our vineyards but the fields, woodlands, and pastures throughout our estate. We plant beneficial cover crops and maintain multiple beehives to support local pollinators while our flocks of Cotton Patch geese, farm raised chickens and sheep help maintain our vineyard floor and support our use of teas and preparations. Sourced entirely from our Demeter-certified HJW Vineyard on the western slopes of Seneca Lake and leaning on early season picks taken on fruit days on the biodynamic calendar, the result is a refreshingly crisp, aromatic and sustainably produced Riesling.

TASTING NOTES

Tropical and bright, our Flower Day Riesling is dry, refreshingly crisp and richly aromatic. While plush notes of sweet citrus and summer fruit excite the nose, each sip feels light and spritely on the palate. An excellent aperitif alternative, well suited for the likes of a kale caesar salad, grilled fiddlehead ferns with feta, or even as a dessert pairing with a strawberry galette.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: Riesling

Residual Sugar: <1.0%

Alcohol By Volume: 11%

Harvest: Two Fruit Days, 9/21 & 10/5

Estate Vineyards: 100% HJW blocks 1 and 4

Vinification: Hand picked, hand sorted, whole cluster press and fermented in stainless steel tanks.

ACCOLADES

jamessuckling 94 points

CRISTALDI & CO 93 points

 91 points



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023