

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 crafts wines that reflect both place and purpose. Our estate combines traditional techniques with a curiosity for innovation, driven by a respect for land stewardship. This site-specific Late Harvest Riesling expresses the richness of our 50 year old Josef Vineyard, producing a distinctive wine with extraordinary flavor and intensity.

Hermann J. Wiemer Vineyard
Finger Lakes Josef Vineyard Late Harvest Riesling 2024
8.7% ALC. BY VOL.
6.2% RESIDUAL SUGAR
22.5% RESIDUAL SUGAR BY WGT.
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



Riesling Josef Vineyard

2024

The Josef Vineyard is home to some of the longest-established Riesling plantings on our estate, planted in 1974. These mature vines produce wines of intense flavor and complexity through lower yields, longer hang times, and deep roots. Josef's ideal slope, and proximity to the lake add further to the site's potential ripeness. While this is a sweeter Riesling, we don't consider it a dessert wine; it's more akin to an Auslese style. The fruit for this wine was hand-picked and hand-sorted in late October, and no botrytis was included. This wine underwent a four-month native fermentation in stainless steel and naturally has lower alcohol, typical of this style.

TASTING NOTES

Tropical acidity and firm mineral structure underpin a giving, stone-fruit palate. The weight of this wine gained from these late pickings enhances its textural mouthfeel. The sweetness is balanced by firm, well-integrated acidity which these old plantings are able to maintain even late in the harvest. The aromatics of the Riesling Josef Vineyard will increase significantly over time, whether in a decanter or in a cellar. Pairing recommendations include chicory salads and cheese courses.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Riesling

Residual Sugar: 6.2%

Alcohol By Volume: 8.7%

Harvest: October 17

Estate Vineyards: 100% Josef

Vinification: Hand picked, hand sorted. Whole cluster pressed and stainless steel fermentation for 4 months.

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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