

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment

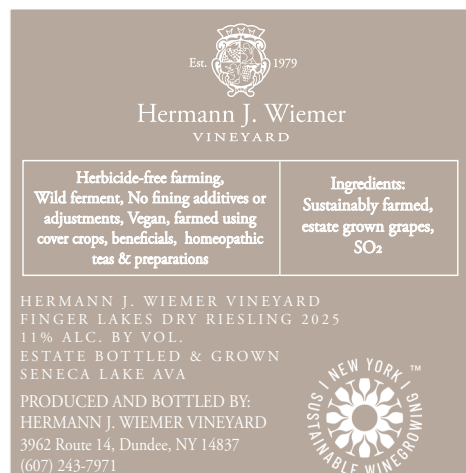


Vegan
No fining additives or adjustments



Hermann J. Wiemer
VINEYARD

BACK LABEL



VINEYARDS

Seneca Lake AVA, *Finger Lakes NY*



Riesling Flower Day 2025

Flower Day Riesling 2025 is our second vintage of this wine under Demeter certification in biodynamics. Sourced entirely from our certified HJW Vineyard on the western slopes of Seneca Lake, this Riesling was handpicked on the fruit days of the biodynamic calendar and underwent natural fermentation in stainless steel, resulting in a bright, aromatic, and undeniably fresh Riesling.

We named this wine for one of the days on the biodynamic calendar, known as a “flower day”, which is a day in which you rest while the plant flowers. As such, we recommend enjoying this wine in whatever your version of tranquility is!

TASTING NOTES

Richly aromatic of orchard fruit and chamomile, our Flower Day Riesling is dry and expressive. Plush notes of sweet citrus and summer fruit excite the palate; each sip starts bright and ends with a riper, more textured finish. An excellent aperitif alternative, well-suited for dark greens, seafood, poultry, or even as a dessert pairing with a strawberry galette.

See [wiemer.com](https://www.wiemer.com) for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Riesling

Residual Sugar: <1.0%

Alcohol By Volume: 11%

Harvest: September 20; October 1, 9, 24

Estate Vineyards: HJW Vineyard

Vinification: Hand-picked, hand-sorted. Whole cluster pressed. Fermented in stainless steel for 5 months. Sat on fine lees for 2 months before filtration and bottling.

ACCOLADES



“For decades of commitment to making beautiful wines supported by biodiversity. They’re now a powerful role model for the region.”



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



[wiemer.com](https://www.wiemer.com)

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